



# Smith's

## New Year's Eve 2026

**£185 per person**

optional 12.5% service charge will be added to your bill

### PRE STARTERS

Cod & Atlantic Prawn Croquette with Tartare Sauce (G)

Giant Spanish Gourd Green Pitted Olives

### STARTERS

Miso Glazed Black Cod, Beetroot, Sea Samphire, Yuzu, Sesame & Red Chilli Dressing

Tian of Cornish Crab, Atlantic Prawns & Avocado, Marie Rose Dressing (G)

Grilled Shetland Scallops, Celeriac Puree & Chorizo

Seared Beef Fillet Tataki, Crispy Shallots, Red Chilli & Wasabi Dressing (G)

Twice Baked Colston Basset Stilton Souffle, Red Onion Chutney (G)

### MAINS

Grilled Line Caught Wild Seabass Fillet, Wild Mushroom & Truffle Cream

Baked Fillet of Norwegian Halibut, Tartare and Parmesan Crust & Chablis Cream Sauce (G)

Pan Fried Cornish Monkfish Fillet wrapped in Pancetta, Plum Tomato Sauce & Salsa Verde

King Scallop & Tiger Prawn Puff Pastry Vol au Vent, Shellfish Sauce (G)

Chargrilled Angus Beef Fillet, Caramelised Shallots, Cherry Tomatoes, Red Wine Jus

Tempura Cauliflower Florets, Curried Puy Lentils, Herb Salsa, Baby Coriander (G)

*Gratin Dauphinoise, Baby New Potatoes or Skinny Fries and Seasonal Vegetables*

### DESSERTS

Coconut Cheesecake, Mango, Pineapple, Passion Fruit & Malibu Compote (G)

Glazed Scillian Lemon Tart with Blackcurrant Sorbet (G)

Madagascan Vanilla Creme Brûlée & Shortbread Biscuit(G)

Warm Black Forest Chocolate Cake, Griottine Cherries, Belgian Chocolate Sauce  
with Vanilla Bean Ice Cream (G)

Selection of Fine Cheese, Red Onion Chutney, Biscuits, Grapes & Celery (G) (N)

*Coffee & Petit Fours (G)*

For our guests with dietary requirements or food allergies please ask your server who will advise of the ingredients used within this menu





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