

Smith's

NEW YEARS EVE MENU 2023

CANAPES ON ARRIVAL

STARTERS

Miso Glazed Black Cod, Beetroot, Edamame Beans, Yuzu, Sesame & Red Chilli Dressing (G)

Smoked Duck, Asian Salad & Hoisin Dressing

Whole Dressed Cornish Crab, Crème Fraîche

Cold Seafood Selection

(Smoked Salmon, Cold Water Prawns, Cornish White Crab Meat, Swedish Herring, Mediterranean Prawn, Cockles & Citrus Mayonnaise)

Smoked Suffolk Pork Belly & Scottish King Scallops
Butternut Squash Purée, Apple & Chilli Salsa

Crispy Sesame Beef, Teriyaki & Plum Glaze, Crisp Rice Noodle Salad (G)

MAINS

Half Lobster, XL Tiger Prawn, Nduja & Tarragon Butter

Grilled South Coast Seabass Fillet in Garlic & Fresh Mixed Herbs with Tomato & Chorizo Pipernade

30 Day Aged Scottish Fillet Steak, Chestnut Mushroom & Blue Cheese Sauce

Grilled Cornish Lemon Sole Veronique, White Wine, Tarragon & Grape Cream Sauce

Steamed Fillet of Norwegian Halibut, Pak Choi, Coconut, Lime & Chilli Broth

Roast English Lamb Rump, Honey Glazed Parsnips & Baby Carrots, Port Jus

SIDES

Mixed Vegetables | Mushy Peas | Dauphinoise Potatoes | Minted New Potatoes | Creamed Potatoes
Chunky Chips | Mixed Salad | Tomato, Roquette & Parmesan Salad

DESSERTS

Selection of Desserts from Main Menu

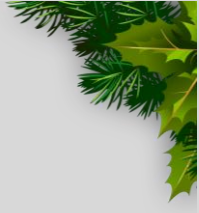
FINISH

Coffee & Petit Fours

5 COURSES 140

Price includes VAT; a discretionary service charge of 10% will be added to your bill. For our guests with dietary requirements or food allergies please ask your server who will advise on the ingredients used within this menu.

Vegetarian & Vegan Menu available on request.



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