

# Smith's

## NEW YEARS EVE MENU

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### ~ CANAPES ~

#### COLD SEAFOOD

*Smoked Salmon Mousse, Atlantic Prawn,  
White Crab & Salmon Caviar (GF)*



#### ANTIPASTI TASTER

*Parma Ham, Bocconcini, Olive,  
Sun Blushed Tomato & Roquette (GF)*

### ~ STARTERS ~

½ Dozen Carlingford Irish Rock Oysters, Red Wine & Shallot Vinaigrette (GF)

Seafood Medley Salad (GF)

Smoked Salmon, Cornish White Crab, Avocado Puree, Gin Cured Cucumber, Pickled Fennel (GF)

Monkfish Tempura, Tikka Masala Sauce, Onion Bhaji

24 Month Matured Parma Ham, Buffalo Mozzarella, Sun Blushed Tomatoes, Marinated Olives,  
Balsamic Onions, Wild Rocket, Sardinian Balsamic & Olive Oil Dressing (GF)

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

### ~ MAINS ~

Whole Lobster (11b 1/2), Nduja & Tarragon Butter (GF)

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

Grilled South Coast Lemon Sole Fillets with Wild Mushroom, Winter Truffle Cream Sauce (GF)

Pan Fried Cornish Monkfish Fillets & Scottish King Scallops,  
Sundried Tomato Pesto Cream Sauce & Crisp Parma Ham (GF)

Baked Fillet of Norwegian Halibut, Smoked Cheddar & Parsley Crumb, Arnold Bennett Sauce

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

### ~ SIDES ~

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

### DESSERTS

SELECTION OF DESSERTS ON DAY

### FINISH



COFFEE & PETIT FOURS



3 COURSES 125

*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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