

# Smith's

## VALENTINES MENU

### ~ CANAPES ~

#### SEAFOOD MEDLEY

*King Prawns, Queen Scallops, Calamari,  
Mussels, Octopus, Atlantic Prawns (GF)*



#### ANTIPASTI TASTER

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

### ~ STARTERS ~

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

Avocado & Tomato Bruschetta with Panko Buffalo Mozzarella Pearls, Wild Rocket,  
Basil Pesto & Balsamic Glaze **(V)**

Crispy Sesame Coated Fillet Strips of Beef in a Teriyaki & Plum Glaze  
on a bed of Asian Salad

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

24-Month Matured Beef Fillet Carpaccio, Roquette, Parmesan, Horseradish Aioli **(GF)**

Pan Fried Scottish King Scallops and King Prawns wrapped in Pancetta,  
Lemon & Pea Puree **(GF)**

### ~ MAINS ~

Grilled South Coast Seabass Fillet with Garlic, Chilli & Lime Coriander Butter  
on Sauteed Samphire

Baked Fillet of Norwegian Halibut in Smoked Cheddar Parsley Crumb, Arnold Bennet Sauce

Baked South Coast Turbot Fillet with Chorizo, Garlic, Cherry Tomatoes & Thyme **(GF)**

Roast English Lamb Rump on Swede and Carrot Puree with Honey & Rosemary Jus **(GF)**

28 Day Matured Aberdeen Angus Sirloin Steak (10oz) with Smoked Bacon and Cheddar Stuffed  
Portobello Mushroom & Merlot Jus

Half Lobster, XL Tiger Prawn, Nduja & Tarragon Butter **(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 90

*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.*

**Smith's**