STEAK & LOBSTER

NEW YEAR'S EVE MENU

FOUR COURSES WITH A GLASS OF PROSECCO OR SIGNATURE COCKTAIL £50 PER PERSON

TO START

CHILLI CHEESE BITES

CRISPY FLAT SMOKED BEEF TACOS WITH LIME AND CRÈME FRAÎCHE

WARM VEGGIE MINCE LETTUCE CUPS WITH CHILLI GINGER DRESSING

MAINS

THE STEAK

A 10°Z RIB-EYE FROM THE GRILL COOKED TO YOUR PREFERENCE

THE LOBSTER

A 1^{LB} LOBSTER SERVED STEAMED OR CHARGRILLED, WITH LEMON GARLIC BUTTER

140Z SIRLOIN £4 SUPPLEMENT

SURF AND TURF £10 SUPPLEMENT

GRILLED STEAK AND CHARGRILLED HALF LOBSTER WITH SPICY ROASTED GARLIC CHIMICHURRI BUTTER

SALADS

PAN-FRIED LOBSTER WITH LIME AND CILANTRO

SPINACH, APPLE AND PECAN WITH MAPLE DRESSING

BLACKENED STEAK WITH BALSAMIC MUSTARD DRESSING

SAUCES

GREEN PEPPERCORN
BLUE CHEESE
LEMON GARLIC BUTTER

DESSERTS

SALTED CARAMEL CHEESECAKE STRAWBERRIES, MERINGUE & CREAM

OUR SIGNATURE MASON JAR HONEYCOMB, CHOCOLATE FUDGE BROWNIE, VANILLA ICE CREAM AND TOFFEE CARAMEL SAUCE