# STEAK & LOBSTER

# **NEW YEAR'S EVE MENU**

A GLASS OF PROSECCO OR SIGNATURE COCKTAIL AND OUR FOUR COURSE MENU - £50 PER PERSON

## TO START

CHILLI CHEESE BITES

CRISPY FLAT SMOKED BEEF TACOS
WITH LIME AND CRÈME FRAÎCHE
WARM VEGGIE MINCE LETTLICE

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<sup>LB</sup> 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