STEAK & LOBSTER

CHRISTMAS DAY LUNCH MENU FOUR COURSES £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

MAINS

THE STEAK

DRESSING

A 10° 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