

THE LOBSTER SMACK



Bar and Dining

FESTIVE SET MENU

2 COURSES £27.95 | 3 COURSES £33.95

Pre booked and includes, crackers, set table and decor

STARTERS

SWEET POTATO & ROSEMARY SOUP GF

with warm rustic bread

AVOCADO PRAWN COCKTAIL TART

WHIPPED CHICKEN LIVER PARFAIT

with toasted brioche and spiced chutney

BAKED BRIE GF

wrapped in parma ham, cranberry dressing

SALT & PEPPER SQUID

with garlic mayo and salad

MUSHROOM & STILTON POT

with toasted ciabatta

MAINS

ROAST TURKEY CROWN GF

with roast potatoes, pigs in blankets, roasted root veg, drizzled with a rich turkey jus

SLOW ROASTED FEATHER BLADE OF BEEF

with crushed roast potatoes, braised red cabbage, tenderstem broccoli and beef jus

SWORDFISH GF

with roasted root vegetables, sage & basil truffle oil

CHICKEN SUPREME GF

with wild mushroom cream and white wine sauce, served with beetroot hash and root veg

VEGETABLE WELLINGTON V

with smoked tomato sauce, potato and seasonal veg

RIBEYE STEAK - £5.00 Supplement

mushrooms, tomato, peppercorn sauce, onion rings and chunky chips

SIGNATURE LOBSTER SMACK BURGER

fresh lobster tail paired with double beef patties, topped with rocket, cheese, bacon & house sauce. With brioche bun and French fries.

PAN FRIED SALMON FILLET

with pea puree, king prawns and tenderstem broccoli.

DESSERTS

CHRISTMAS PUDDING *spiced brandy cream and mince pie ice cream*

CHOCOLATE BROWNIE GF *with ice cream*

RASPBERRY & DARK CHOCOLATE TART *with salted caramel ice cream*

PASSION FRUIT CRÈME BRÛLÉE GF

APPLE AND GOOSEBERRIES CRUMBLE *with hot custard*

TREACLE SPONGE PUDDING *with custard or ice cream*

CHEESE BOARD *as per cheese board - Supplement £5*