



**CHRISTMAS DAY
SMOKING LOBSTER COWES**

£110pp Lunch

WELCOME

Mulled Wine Bellini

Smoked Potato Tortellini, Preserved Lemon, Sage Noisette

STARTER

Beef Tartare, Soy, Sesame & Soft Boiled Quail Egg

Local Lobster, Spiced Tomato, Fennel, Lobster Bisque

MAINS

Stuffed Turkey Breast, Cranberry Sauce,
Yorkshire Pudding, Turkey Jus

Isle of Wight Beef Fillet, Horseradish,
Yorkshire Pudding, Red Wine Sauce

Pan-Fried Halibut, Jerusalem Artichoke,
Roasted Leeks, Clam Butter Sauce

All Served With

Roast Potatoes, Cauliflower Cheese, Roasted Vegetables

PUDDINGS

Sticky Toffee Pudding, Miso Caramel, Stem-Ginger Ice Cream

Dark Chocolate Mousse, Poached Berries,
Mince Pie Ice Cream

Selection of Cheese

All Served With a Glass of Plum Liqueur

**S M O K I N G
L O B S T E R
C O W E S**

C H R I S T M A S

B A N Q U E T
M E N U S

BANQUET MENU

£40 PER PERSON

VEGAN MENU

Mulled Wine Bellini Cocktail

STARTERS

Sweet & Sour Fine Bean Katsu Maki Roll

Red Pepper & Avocado Nigiri

Lo Bak Go, Kimchi, (Tempura Quail Egg)

MAINS

Tofu & Black Bean Noodles, Stir Fried Vegetables

Tempura Tenderstem Broccoli

Yuzu Slaw

DESSERTS

Sticky Toffee Pudding, Clotted Cream Ice Cream (v)

or

Rum Glazed Pineapple Carpaccio, Coconut Gel, Pomegranate (vg)

BANQUET MENU

£ 5 0 PER PERSON

Mulled Wine Bellini Cocktail

STARTERS

Tempura King Prawns, Adjud

Roasted Charsiu Iberico Pork Bao Buns

Lo Bak Go, Kimchi, Tempura Quail Egg

MAINS

Local Line Caught Sea Bass, Black Bean Sauce

IOW Partridge Breast, Sweetcorn & Shiitake, Partridge Spring Roll

Steamed Jasmine Rice

Goma Tenderstem Broccoli

Yuzu Slaw

DESSERTS

Sticky Toffee Pudding, Clotted Cream Ice Cream

BANQUET MENU

£75 PER PERSON
OMAKASE MENU
CHEF'S SELECTION OF SMALL PLATES

Add Wine Pairings £50

Mulled Wine Bellini Cocktail

Japanese Milk Bread

Bluefin Tuna Tataki, Honey & Soy Emulsion, Bonito Ponzu

Torched Salmon Nigiri

Teriyaki Smoked Eel, Pickled Shimeji, Shiso Cress & Miso Katsu Maki

Lo Bak Go, Tempura Quail Egg, Kimchi

Yuzu Miso Black Cod, Pickled Rice, IOW Crab

Lobster Brioche Sesame Toast, Roasted Lobster Bearnaise, Fennel

BBQ Gurnard, Thai Red Sauce, Crispy Rice

Seared New Zealand Rib-Eye Ponzu Buerre Noisette

Steamed Jasmine Rice

Tenderstem Broccoli, Goma Dressing

DESSERT

Sticky Toffee Pudding, Clotted Cream Ice Cream

BANQUET MENU

£90 PER PERSON
SEAFOOD PLATTER MENU

Mulled Wine Bellini Cocktail

STARTERS

Miso Black Cod, Pickled Rice, IOW Crab

Lo Bak Go, Kimchi, Tempura Quail Egg

Seared New Zealand Rib-Eye, Ponzu Buerre Noisette

MAINS

Seafood Platter:

Local Line Caught Baked Sea Bass, Black Bean Sauce

Seared Scallops

Tempura King Prawns, Adjud Sauce

Dressed White Crab, Wasabi & Apple

Torched Salmon Nigiri

Tuna Ceviche, Yuzu

Grilled Lobster, Miso Butter

Furikake Fries

Yuzu Slaw

DESSERT

Sticky Toffee Pudding, Clotted Cream Ice Cream

BANQUET MENU

£100 PER PERSON
SURF & TURF MENU

Mulled Wine Bellini Cocktail

Edamame, Togarashi, Soy

STARTERS

Miso Black Cod, Pickled Rice, IOW Crab

Smoking Lobster 5 Spice Smoked Duck Breast, Plum

MAINS

Shio Koji Aged Cote de Boeuf, Chimichurri

Tempura Lobster, Adjud Sauce

Furikake Triple Cooked Chips

Tenderstem Broccoli, Goma

Yuzu Slaw

DESSERTS

IOW Soft, Soy Caper Chutney

Followed by

Sticky Toffee Pudding, Clotted Cream Ice Cream