

SEXY LOBSTER

NEW YEAR'S EVE AT SEXY LOBSTER
LIVE ENTERTAINMENT BY MARTIN MURPHY

£119pp

ARRIVAL

Champagne Cocktail or Mocktail

AMUSE

Poole bay rock oyster

Champagne vinegar, shallots

Teriyaki mushroom tartlet (vg)

Soy glaze, pickled radish & sesame

STARTERS

Hand-picked white crab

Celeriac remoulade, winter citrus, dill, crispy feuille de brick

Beef Carpaccio (gf)

Yuzu-soy dressing, pickled cucumber, sesame & crispy shallots

Pan Seared scallops (gf)

Cauliflower purée, black truffle, hazelnut, brown butter

Miso roasted beetroot (vg)

Whipped tofu, pear, toasted walnut, winter leaves

MAINS

½ Grilled sexy lobster

Miso garlic butter, black truffle chips, charred tenderstem broccoli & lime

Dry aged west country ribeye

*Served pink, parmesan & smoked garlic pomme purée,
wild mushrooms, cavolo nero, port jus*

Roasted halibut (gf)

Cauliflower purée, fondant potato, brown butter, capers, winter greens, lemon

Wild mushroom & chestnut wellington (vg)

Celeriac purée, roasted roots, mushroom jus, crispy kale

PUDDINGS & CHEESES

Yuzu & white chocolate crème brûlée

Blackberry compote, sesame tuile

70% chocolate mousse

extra virgin olive oil, hazelnut crumb, salted caramel ice cream

Vegan Tiramisu

Dorset & Westcountry Cheeses

*Rosary Ash Goats, Coastal Cheddar, Old Winchester, Dorset Blue Vinny, English Brie
Mixed Grapes, Chef's Chutney, Walnuts & Artisan Crackers*

Please advise us of any food allergies or intolerances when submitting your pre-order.

Pre-orders are required

12.5 % suggested service charge will be added to your bill.