

# The Lobster Pot

## Platinum Party Menu

### Starters

Greenland Prawn Cocktail\*

Home Made Chicken Liver Pâté with Toast and Mango Chutney

Crispy Mushrooms & Deep Fried Brie Duo with Garlic and Cranberry dips (v)

Salmon Cornet – Greenland Prawns wrapped in smoked salmon\*

Peking duck Pancakes

Moules Mariniere\*

### Main Courses

Pot Roast Chicken Wrapped in Bacon and filled With Brie accompanied by Steamed Red Cabbage, Gratin Potatoes and Vegetables\*

Selection Of Fish – Salmon, Seabass, Trout & King Prawns with dill & mushroom sauce, sauté potatoes & salad\*

6oz Fillet Steak with port & stilton sauce or brandy and peppercorn sauce, Gratin potatoes and vegetables\*

Surf 'n' Turf 8oz sirloin steak and 3 gambas garlic prawns with chips & salad\*

Crispy honey roast duck (boneless) with an orange & Cointreau sauce\*

Live Lobster served with Garlic Butter, sauté potatoes & salad (additional £10)\*

Wild Mushroom Risotto with Truffle Oil (v)\*

### Desserts

Choose any desert from our mouth watering selection

**Main Course only charged at A la carte price**

**2 Courses £25.95, 3 Courses £29.95**

**All dishes marked with \* are or can be altered to suit coeliac**

**10% Service will be added to all parties over 8**

For groups of 10 people or more we would ask you choose ONE of our party menus and then ask the members of your party to pre-order from that menu, we require the pre-order at least 4 days before your booking. If your favourite dishes are not on your chosen menu and you wish to add them please contact us and we will be happy to help (**alterations may affect pricing**). Children are welcome to choose on the day. This will assist the kitchens in ensuring the best possible service for you and for our other customers