SMOKING LOBSTER · COWES

Christmas Banquet

VEGETARIAN MENU

£40 per person

Festive Bellini Cocktail

STARTERS

Winter Squash & Sage Katsu Maki Roll

Katsu Tofu, Spiced Apple, Braised Red Cabbage Bao Bun

MAINS

Mushroom Gyoza, Fried Tofu, Ramen Noodles

Soy & Sesame Tenderstem

DESSERTS

Chef's Dessert

Add IOW Soft, Soy & Caper Chutney · £10pp

+ A Glass of Tawny Port · £7.50pp

SMOKING LOBSTER · COWES

Christmas Banquet

BANQUET MENU

£55 per person

Festive Bellini Cocktail

STARTERS

Tempura King Prawns, Sweet Chilli

Crispy Pork Belly, Spiced Apple, Braised Red Cabbage Bao Buns

Winter Squash & Sage Katsu Maki

MAINS

Local Line Caught Sea Bass, Black Bean Sauce

IOW Partridge Breast, Sweetcorn & Shiitake, Shaoxing

Steamed Jasmine Rice

Goma Tenderstem Broccoli

Yuzu Slaw

DESSERTS

Chef's Dessert

Add IOW Soft, Soy & Caper Chutney · £10pp

+ A Glass of Tawny Port · £7.50pp

SMOKING LOBSTER · COWES

Christmas Banquet

OMAKASE MENU

£85 per person · Add Wine Pairings £50

Festive Bellini Cocktail

CHEF'S SELECTION OF SMALL PLATES

Edamame, Goma

Japanese Milk Bread

Lo Bak Go, Smoked Bacon, Bonito, Soy

Yellowfin Tuna Sashimi

Szechuan Lobster Katsu Maki, Mango & Kaffir Lime Salsa

Chilli Crab Noodles, Pan Seared Scallop

Steamed Sea Bass, Mussel Nage, Celeriac, Ikura

Ribeye Tataki, Pickled Daikon, Truffle, Soy

Steamed Jasmine Rice

Tenderstem Broccoli, Goma Dressing

Subject to availability

DESSERT

Chef's Dessert

Add IOW Soft, Soy & Caper Chutney · £10pp

+ A Glass of Tawny Port · £7.50pp

SMOKING LOBSTER · COWES

Christmas Banquet

SEAFOOD PLATTER MENU

£90 per person

Festive Bellini Cocktail

STARTERS

Lo Bak Go, Smoked Bacon, Bonito, Soy

Sika Deer Loin, Braised Red Cabbage, Szechuan Peppercorn Sauce

MAINS

The Seafood Platter

Local Line Caught Baked Sea Bass, Black Bean Sauce

Seared Scallops

Tempura King Prawns, Sweet Chilli

Dressed White Crab, Wasabi & Apple

Tobiko Katsu Maki, Mango & Red Pepper

Tuna Ceviche, Yuzu

Grilled Lobster, Miso Butter

Furikake Fries

Yuzu Slaw

DESSERT

Chef's Dessert

Add IOW Soft, Soy & Caper Chutney · £10pp

+ A Glass of Tawny Port · £7.50pp

SMOKING LOBSTER · COWES

Christmas Banquet

SURF & TURF MENU

£120 per person

Festive Bellini Cocktail

Edamame, Togarashi, Soy

STARTERS

Miso Black Cod, Pickled Rice, IOW Crab

Sika Deer Loin, Braised Red Cabbage, Szechuan Peppercorn Sauce

MAINS

Shio Koji Aged Côte de Boeuf, Chimichurri

Miso Grilled Lobster

Crispy New Potatoes, Coriander

Tenderstem Broccoli, Goma

Yuzu Slaw

DESSERTS

IOW Soft, Soy & Caper Chutney

followed by

Chef's Dessert