



Festive **SET MENU**

4 – 22 December 2017



Monday – Friday Lunch

To Start

Salt Baked Celeriac Soup, Cider Syrup and Apple Crisps

Hot Smoked Salmon Rilletes, Pickled Vegetables

Confit Rabbit Croquette, Textures of Beetroot and Golden Raisin Dressing

Main

Char Grilled 6oz Rib Eye Steak Glazed with Garlic Butter,
Hand Cut Chips and Slow Roast Tomato

Ballotine of Turkey with a Chestnut and Sage Stuffing, Smoked Bacon Chipolata,
Seasonal Vegetables, Fondant Potato and Turkey Jus

Pan Roasted Fillet of Cod,
Smoked Haddock Chowder with Saffron Potatoes, Clams and Leeks

Wild Mushroom, Spinach and Ricotta Ravioli,
Confit Salsify, Truffled Kale, Roast Garlic and Thyme Cream

To Finish

Brandy Glazed Classic Christmas Pudding, Clotted Cream Custard

Baileys and Dark Chocolate Delice with Orange Shortbread and Orange Sorbet

2 Scoops of Ice cream or Sorbet from Caroline's Dairy

2 courses £22.50

3 courses £26.50

Allergen Information is available for all our dishes. Please ask a member of the team for assistance.

A discretionary 10% service charge will be added to tables of six or more.

Menu also available when pre-ordered in the evening for parties of six or more. £10 deposit per person.

**crab &
LOBSTER**
— SIDLESHAM —

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