

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

BANQUET
MENUS

WINTER 2026

For larger parties we request a pre-order to ensure a smooth service for all, especially during our busy periods. To make this easier for you, the Chefs have created Banquet Menus for the whole table to share, allowing your party to have a more casual and social dining experience.

Our Banquet Menus are only available for parties of 8 or more. These 3 course menus are for the whole table to share; allowing you more time to enjoy the company of your guests.

All of our Banquet Menus can be altered, and we can cater for all dietary requirements. Please inform us of any allergies.

If you wish to create your own bespoke Banquet Menu then we would be more than happy to help you! Please do not hesitate to contact us for any special requests.

BANQUET MENU

£40 PER PERSON
VEGETARIAN / VEGAN MENU

(ALL MENUS SUBJECT TO CHANGE)

STARTERS

Green Mango, Torched Red Pepper Katsu Maki

Teriyaki Mushroom Bao Bun, Miso Mayo

Lo Bak Go, Kimchi, (Quail Egg)

MAINS

Katsu Squash, Thai Yellow Curry

Soy & Sesame Tenderstem Broccoli

Steamed Jasmine Rice

Tofu Stir-Fry Vegetables

DESSERTS

Chef's Dessert

BANQUET MENU

£ 5 0 P E R P E R S O N

(ALL MENUS SUBJECT TO CHANGE)

STARTERS

Yellowfin Tuna Sashimi, Green Mango & Kaffir Lime Salsa

Chalk Stream Trout Salmon Sashimi, Wasabi Teriyaki

Green Mango, Torched Red Pepper Katsu Maki

Tempura Ebi Prawns, Sweet Chilli

MAINS

Pan Fried Local Line Caught Seabass, Black Bean Sauce

Char Siu Iberico Pork Pluma, Radicchio

Steamed Jasmine Rice

Goma Tenderstem Broccoli

Yuzu Slaw

DESSERTS

Chef's Dessert

BANQUET MENU

£90 PER PERSON
SEAFOOD PLATTER MENU

(ALL MENUS SUBJECT TO CHANGE)

STARTERS

Miso Black Cod, Pickled Rice, IOW Crab
Green Mango, Torched Red Pepper Katsu Maki
Beef Short Rib, Pickled Daikon, Ginger, Shiso

MAINS

Seafood Platter:
Pan Fried Local Line Caught Seabass, Black Bean Sauce
Seared Scallops
Tempura Ebi Prawns, Sweet Chilli
Dressed White Crab, Wasabi & Apple
Tobiko & Green Mango Katsu Maki
Tuna Ceviche, Yuzu
Grilled Lobster, Miso Butter
Furikake Fries
Yuzu Slaw

DESSERT

Chef's Selection

BANQUET MENU

£120 PER PERSON
SURF & TURF MENU

THIS MENU MUST BE PRE-ORDERED 2 DAYS IN ADVANCE

(ALL MENUS SUBJECT TO CHANGE)

STARTERS

Smoking Lobster Sashimi Platter:
Yellowfin Tuna, Green Mango & Kaffir Lime Salsa
Chalk Stream Trout, Wasabi Teriyaki
Hamachi, Honey, Yuzu, Truffle
Seared Scallop, Mandarin & Ginger

MAINS

Shio Koji Aged Cote de Boeuf, Chimichurri

Tempura Lobster, Sweet Chilli

Crispy New Potatoes, Coriander

Goma Salad

Yuzu Slaw

DESSERTS

Chef's Dessert