

LOCKS FESTIVE DINING

2-Course £18.95 | 3-Course £22.95
Festive Lunch is served with Coffee or Tea + Mince Pie

STARTER

Spiced cinnamon parsnip soup, toasted sour dough
Crayfish + Chorizo Salad with lemon Aioli
Goats Cheese + Beetroot en crouete with Balsamic Syrup
Chicken Liver Pâté + Grilled Artisan Bread + Red Onion Jam

MAIN COURSE

Roast Turkey Breast, Chestnut Stuffing
Served with pigs in blankets, roast potatoes, parsnips, red cabbage,
Carrot + suede crush + brussels sprouts

Braised Pork Belly + Cider Apple Sage Sauce
Served with braised leeks + roast potatoes

Blade of Beef
Braised with red wine, shallots, mushrooms + bacon.
Served with mash, kale + honey glazed carrots

Fillet of Seabass + Tomato + Seafood Risotto with salsa Verde

Pan fried salmon fillet
Crushed jersey royals, pickled samphire, dill, black pepper hollandaise

(v) Macadamia Pesto Pappardelle, Toasted pine nuts artisan garlic loaf

DESSERTS + CHEESE

Christmas Pudding with Brandy Sauce
Lemon Meringue Tart, Clotted cream + Winter Berries
Brandy Snap, filled with Chantilly cream, honeycomb
Local Cheese + Chutney + Biscuits (*Supplement* £1.55)

BOOKING DEPOSIT

£10 per person reservations 10 or more



Locks Bar & Dining

CHRISTMAS DAY

Arrival 12:00 -12:45 dining

£69.95

Childs Menu *£26.95 (*aged under 12-years)

MENU

Heirloom Tomato Soup, basil oil sourdough
Farne Scottish Smoked Salmon,
With caperberries, pickled gherkin, grated egg, seeded rye
Warm Puff Pastry Goats Cheese Fig Tart
With Honey, Thyme Dressing

Roast Breast of Turkey, Bacon Wrapped Chipolata,
Chestnut Stuffing, Cranberry Sauce

Roast Sirloin of Beef Yorkshire Pudding + Horseradish

(v) Mushroom, Cranberry, Brie Wellington
Creamed Potatoes, Tarragon sauce.

*Main course Served with Swede Mash, Braised Red Cabbage,
Parsnips + Roast Potatoes.*

Aged Christmas Pudding + Brandy Sauce
Salted Chocolate, Hazelnut + Kirsch Cherry Mousse
Bramley Apple, Fig + Chestnut Crumble, Crème anglaise
(GF) Chocolate + Hazelnut Torte, Devonshire Clotted Cream

Continental Cheese Board + Biscuits + Apple Chutney

AFTER DINNER COFFEE + TRUFFLES
Coffee or Traditional or Herbal Tea

BOOKING DEPOSIT £20 per person

BOXING DAY CARVERY MENU

Arrive 11:45 for 12pm Dining | 2pm for 2:15pm
Dining | 4pm for 4:15pm Dining

£24.95

Childs Menu *£13 (*aged under 12--years)

STARTER

Creamed leek + Potato Soup + Croutons
Smoked Salmon + Crayfish Cocktail
with Marie-Rose Sauce
(GF) Chicken Liver Pate, Melba Toast, Red
Onion Marmalade

CARVERY

With Roast Potatoes + Parsnips
Braised Red Cabbage, Cauliflower Cheese,
Honey Glazed Carrots

Roast Turkey + Sage Onion Stuffing
+ 'Pigs-in-blanket'

Roast Rib of Beef + Yorkshire Pudding
Roast Loin of Pork + Apple Sauce
Honey Baked Gammon

COOKED TO ORDER

Seared Fillet of Salmon, Beurre Blanc Sauce
(v) Mushroom Brie & Cranberry Wellington

DESSERT

Lemon Meringue Tart + Clotted Cream
+ Winter Berries
Brandy Snap, filled with Chantilly Cream
+ Honeycomb
White Chocolate + Baileys
+ Salted Caramel Cheesecake
Chocolate Brownie + Vanilla Ice Cream

BOOKING DEPOSIT £10 per person

Locks Dining

NEW YEARS EVE DINING & FIREWORK EXTRAVAGANZA DISPLAY

Celebrate + Welcome the New Year

Reservations from 6:30pm

£39.95

STARTER

Barley, Winter Vegetable Broth
Smoked haddock Scotch Egg, Curried Mayonnaise
Seared Scallops, Beetroot Puree, Lime Crunch
Sticky BBQ Pork Belly, Pak Choi

MAIN

Corn fed Chicken + Wild Mushrooms
Fondant Potato, Tender Stem Broccoli

8oz Grilled Sirloin + Peppercorn Sauce
Green Beans, Sautéed Potato,

Slow roasted Lamb Shank + Redcurrant Jus
Mash Potato + Green Vegetable Medley

Salted Cod loin + Chilli lobster Butter
Dill Mash + Wrapped Green Beans smoked bacon

(v, ve) Slow Roasted Butternut Squash
+ Mushroom Wellington
Sautéed New Potatoes + Curly kale

DESSERT

Champagne Syllabub + Shortbread
Locks Eaton Mess
Chocolate Trio
Cheese Board + Biscuits

BOOKING DEPOSIT £10 per person