

Served Lunch + Evenings

3-Course £24.95

STARTER

*Virgin Mary Cocktail OR Festive Orange Juice Spritz OR Medley Melon Cocktail

Spiced cinnamon parsnip soup (GF)

Served with oven baked Artisan Bread

Chicken Liver Pâté, (GF)

Red Onion Jam, Toasted Ciabatta

Breaded Brie

Cranberry Sauce, Rocket Salad

Mushrooms on Sourdough (VE)

Wilted Spinach, White Wine + Garlic + Mushrooms with Toasted Pine nuts

MAIN COURSE

Roast Turkey Breast, Chestnut Stuffing

Served with 'pigs in blankets' + Yorkshire Pudding

Porchetta (GF)

Pork Loin Seasoned with Rosemary + Thyme + Fennel + Garlic + Lemon Zest

Slow Braised Beef Brisket (GF)

Slow Cooked in a Red Wine, Onion + Smoky Bacon Jus

Pan Seared Salmon (GF)

Crushed New Potatoes, Asparagus, Hollandaise Sauce

Beetroot Wellington (v)

Vegan Pigs in blankets, Sage & Onion stuffing

Served with Festive Vegetables (GF)

Yorkshire Pudding + Roast Potatoes

+ Glazed Parsnips + Red Cabbage + Cauliflower Cheese + Brussels Sprouts

DESSERTS + CHEESE

Christmas Pudding with Brandy Sauce (GF)

Glazed Lemon Tart + Crushed Meringue + Winter Berry Compote

Chocolate Torte with Chantilly Cream + Honeycomb

Cheese selection of regional Cheese + Chutney + Crackers (Supplement £2.75)

Coffee or Tea + Mince Pie (Menu Supplement £4.55)

BOOKING DEPOSIT £10 per person

Terms + Conditions apply



LOCKS FESTIVE CARVERY LUNCH

Enquires Welcome for Group Bookings

OR Exclusive Use for Group/Gatherings of minimum 65 expected guests

3-Course Festive Carvery Lunch £24.95

An alternative option to consider for all guests is a set 2-Course Menu

Carvery + Dessert + Coffee & Mince Pie £24.95

SELECTING FROM THE FESTIVE LUNCH

Festive Starter

*Cocktail, Festive Orange Spritz, Melon Cocktail, Parsnip Soup, Chicken Liver Pate
OR Mushrooms on Sourdough (VE)

Festive Carvery

Traditional Roast Breast of Turkey OR Roast Topside of Beef
OR (v) Beetroot Wellington

Festive Dessert

Christmas Pudding + Brandy Sauce OR Lemon Meringue Tart & Crushed Meringue
OR Apple + Winter Berry Crumble & Custard

Festive Cheese Selection + Biscuits – + Menu Supplement (£2.75)

Locks Bar & Dining

CHRISTMAS DAY

Arrival From 12:00 -12:45 dining

£75

Festive Childs Menu *£35 (*aged under 12-years)

DRINKS RECEPTION ON ARRIVAL

Bucks Fizz Cocktail or Elderflower Presse

MENU

Spiced Cinnamon Parsnip Soup (GF)

Served with oven baked Artisan Bread

Carpaccio of Beetroot + Crumbled Feta + Roasted Pine nuts (GF)

Served with Rocket + Toasted Sourdough

Smoked Salmon Pancake

Vodka Crème Fraiche + Lemon + Dill

Mushrooms on Sourdough (VE)

Wilted Spinach, White Wine + Garlic + Mushrooms with Toasted Pine nuts

Scallops and Chorizo (Supplement £4)(GF)

Pan Seared Scallops + Crispy Chorizo + Red Pepper Puree

Roast Breast of Turkey, Bacon Wrapped Chipolata,

Chestnut Stuffing, Cranberry Sauce

Slow Roasted Sirloin Beef + Yorkshire Pudding + Horseradish (GF)

(v) Beetroot Wellington

Vegan Pigs in blankets, Sage & Onion stuffing

Served with Roast Potatoes + Creamed Potato + Honey Glazed Parsnips

Braised Red Cabbage + Cauliflower Cheese + Brussel Sprouts

Aged Christmas Pudding + Brandy Sauce

White Chocolate + Orange Zest Cheesecake

Glazed Lemon Tart + Crushed Meringue + Berry Compote + Clotted Cream

Continental Cheese Board + Biscuits + Spiced Apple Chutney

AFTER DINNER COFFEE + CHOCOLATE DELACIES

Coffee or Traditional Tea

BOOKING DEPOSIT £20 per person

Terms + Conditions apply

Locks Dining

BOXING DAY

FESTIVE CARVERY MENU

Bookings for Arrivals 11:45am for 12:30pm Dining | Arrivals 12:30pm for 1:00pm Dining

Arrivals 2pm for 2:30pm Dining | 3pm onwards – freedom dining

£29.95

Childs Carvery Menu *£15 (*aged under 12-years)

STARTER

Virgin Mary Cocktail OR Festive Orange Juice Spritzer OR Medley Melon Cocktail

Spiced Cinnamon Parsnip Soup (GF)

Served with oven baked Artisan Bread

Chicken Liver Pâté (GF)

Red Onion Jam, Toasted Ciabatta

Salt + Pepper Squid

With Lemon Aioli

Breaded Brie

Cranberry Sauce, Rocket Salad

Mushrooms on Sourdough (VE)

Wilted Spinach, White Wine + Garlic + Mushrooms with Toasted Pine nuts

CARVERY

Roast Turkey + Sage Onion Stuffing

+ 'Pigs-in-blanket'

Roast Topside of Beef + Yorkshire Pudding

Honey Baked Gammon

Mushroom Brie & Cranberry Wellington (v)

(GF) Served with Roast Potatoes + Parsnips

Braised Red Cabbage + Cauliflower Cheese + Honey Glazed Carrots

DESSERT

Winter berry Cheesecake + White Chocolate Shards

Glazed Lemon Tart + Crushed Meringue + Mixed Berry Compote

Chocolate Torte + Honeycomb + Chantilly Cream

Belgian Chocolate Brownie + Ice Cream (GF)

BOOKING DEPOSIT £10 per person

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