

FESTIVE MENU

2-Course £18.95 | 3-Course £24.95

Friday 27th November 2020 to Wednesday 30th *December 2020 (*Excludes 25th & 26th)



LOCKS DINING

STARTERS

Pea + Mint Velouté
Shrimp + Chorizo Salad with Aioli
Goats Cheese + Beetroot bon-bon with Balsamic Syrup
Mushroom Fricassee served on Toasted Sourdough
Chicken Liver Pâté + Grilled Artisan Bread + Red Onion Jam

MAINS

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

Pan-roast Duck Breast a l'orange + kumquat jus lie
Served with dauphinoise potato, green beans

Grilled Pork Chop + 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

(v) Herb Gnocchi + Roast Squash
Served with tender stem broccoli + toasted pine nuts

8oz Grilled Sirloin Steak (*supplement £4*)
Served with sautéed potatoes, green beans, red wine jus

SIDES DISHES

£3.25 Dauphinoise potatoes | Sauteed potatoes | Roast Potatoes | Hand-cut Chips
£3.50 Carrot + suede crush | Braised Red Cabbage | Green Beans | Brussel Sprouts + Smoked Bacon

DESSERTS + CHEESE

Christmas Pudding with Brandy Sauce
Sherry + Fruit sponge Trifle
Brandy Snap + Chantilly cream, berries + honeycomb
Local Cheese + Chutney + Biscuits



TRENT LOCK
Golf & Country Club