

FESTIVE MENU

2-Course £18.95 | 3-Course £22.95

Festive Lunch is served with Coffee or Tea + Mince Pie

Monday 29th November 2021 to Friday 24th December 2021



LOCKS DINING

STARTER

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

MAIN

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)



TRENT LOCK
Golf & Country Club