

# LOCKS CHRISTMAS DAY MENU

£95

Arrivals from 11:45 | Lunch Begins 12:15

*A lingering lunch begins with a glass of fine sparkling Prosecco on arrival*

★ Sharing Plate of Artisan Bread, Salted Butter & Smoked Mackerel Mousse



## STARTER COURSE

Cream of leek and potato soup, herbs, creme fraiche, crusty bread  
Chicken and bacon farmhouse terrine, hedgerow chutney, rocket, toasted sourdough  
Smoked salmon, pickled fennel and cucumber, roasted beetroot, herb croutons, lemon dressing  
Panco crumbs coated goat's cheese, candy cranberries, sun dried tomato puree, watercress



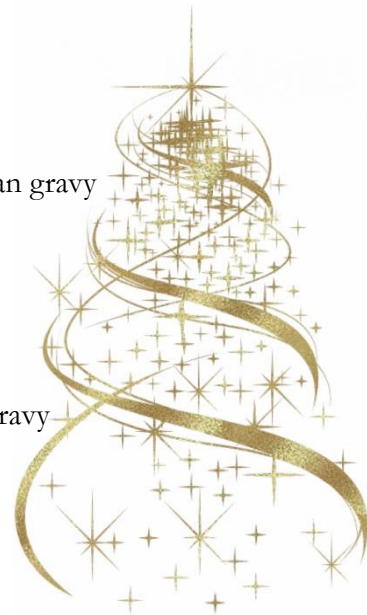
## MAIN

Three-Bird Roast & Festive Stuffing  
Pigs-In-Blankets, roasted potatoes, carrots & parsnips, mixed greens & pan gravy

Pan fried seabass fillet  
saffron fondant potatoes, pak choy, roasted chorizo and shallots  
& lemon and white wine cream sauce

★ 12-hour braised shin of beef,  
Horseradish mash, onion marmalade, baby leeks parsnip crisps, Ale gravy

Crispy bubble and squeak, leek compote and spinach,  
Caramelised baby onions, poached egg & Hollandaise sauce



## DESSERT

Traditional Christmas pudding, brandy sauce, vanilla ice cream  
Almonds and poached pears tart, fruits of the forest compote, lemon sorbet  
Dark chocolate marquise, pistachio crumbs, chocolate sauce, mint chocolate ice cream  
Polenta and orange pudding, orange syrup, whipped cream



## AFTER THOUGHTS

The cheeseboard Station –  
A fine selection of British cheeses, savoury cracker biscuits, fruit, chutney, grapes, celery

Chocolate delicacies & truffles to finish



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**BOOKING \*DEPOSIT £25 per person**

\*Booking Terms & Conditions Apply

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