



THE LOCK BAR AND KITCHEN

Christmas Day Lunch

Canapes

Home smoked duck, beetroot glaze and clementine
Mini empanadas filled with aubergine jam and feta (vg)
Poppadum topped with curried prawn, mango-chilli chutney
Honey and soy marinated pork belly, apple and ginger
Fig and goat's cheese puff pastry galette (v)

Amuse bouche

Fried fontina stick, tomato and pepper relish, creme fraiche (v)

Starters

Cream of mushroom soup with porcini ravioli (v)
John Ross smoked salmon, soda bread, chive creme fraiche ◀◀◀◀◀◀
Seared scallops, Jerusalem artichoke, pancetta
Quail with festive couscous, almonds and grapes
Balsamic roast beetroot, chicory watercress salad, whipped feta (v)

Mains

Roast turkey breast and leg ballontine, pigs in blankets, apricot and watercress stuffing, cranberry jus
Baked chalk stream sea trout, clams and saffron ◀◀◀◀◀◀
Slow roast rump of beef and Yorkshire pudding, button onions and Merlot jus
Pheasant breast with parsnip puree, braised red cabbage, game jus and gingerbread sauce
Butternut squash, cranberry and quinoa nut roast, cardamom and coconut sauce (v)

Family style vegetable platter

Roast potatoes, Brussels sprouts and chestnuts, roast parsnips, carrots and green beans

Desserts

Traditional Christmas pudding, warm brandy Anglaise (v)
Spiced pear and cranberry crumble, orange custard (v)
Gingerbread cheesecake, creme Chantilly (v)
Morello cherry frangipane tart, cinnamon ice-cream (v)
White chocolate savarin, candied Mandarin, chocolate and orange ice-cream
British farmhouse cheeses, homemade fruit chutney, walnut and raisin bread

To finish

Tea and coffee with mini mince pies and festive fudge (v)