

THE
LOCKSBROOK
INN

Christmas Party Menu

Two Courses £23pp (lunchtimes only) / Three Courses £28

Amuse bouche

Cuo of velouté

Vgn, Df, Gf

Starters

Curried parsnip soup, parsnip crisps, lovage oil

Vgn, Df, Gf

Smoked rabbit & prune terrine, pickled vegetables, celeriac puree, sourdough

Df, Gf with alternative bread

Potted Cornish crab, apples, samphire, crostini

Gf without crostini, this dish is unavailable Df

White Lake goat's curd, salt baked beetroot, blackberries

Gf, Lactose free

Mains

All mains are served with seasonal vegetables, braised red cabbage, winter vegetable puree

Df, Vgn, Gf

Roast turkey, apricot & caramelised red onion stuffing, pigs in blanket, roast potatoes, red wine gravy

Df, Gf without stuffing or pigs

Slow cooked beef bourguignon, red wine sauce, lardons, baby onions, mushrooms and creamy mash

Df with alternative potato, Gf

Pan fried fillet of sea bream, warm new potato & bean salad, soy dressing

Gf, this dish is unavailable Df

Roasted butternut squash wellington, sautéed spinach, shallot gravy

Vgn, Df, Gf with alternative pastry

Puddings

Christmas pudding, whipped brandy cream, candied orange

Gf version available on request, this dish is unavailable Df

Chocolate & orange panna cotta with gingerbread

Gf without gingerbread, this dish is unavailable Df

Spiced poached pear, granola, lemon sorbet

Vgn, Df, Gf

Selection of sorbets with fresh fruits

Vgn, Gf, Df

Selection of British cheeses, chutney, crackers (£2 supp)

Gf with alternative crackers

Allergen Information: None of the dishes on this menu contain nuts. Please be aware that we do use nuts in our kitchen. If you have a serious nut allergy, please do make us aware to avoid cross contamination. **Vgn** = vegan, **Gf** = gluten free, **Df** = dairy free