

THE  
LOCKSBROOK  
INN

# Christmas Menu

2 courses £30 or 3 courses £35

## Starters

Spiced sweet potato soup & parsnip crisps (vg, gfo, df)

Coarse country terrine, celeriac remoulade & toasted sourdough (gfo)

Roasted beetroot tartare, endive & pear salad (vg, gf, df)

Smoked trout pâté, pickled cucumber & sourdough (gfo)

## Mains

Roast turkey, apricot & caramelised red onion stuffing, pigs in blanket & roast potatoes (gfo, df)

Braised feather blade of beef, horseradish mash & roasted carrots (gf, dfo)

Roasted butternut squash, spinach & lentil wellington, roast potatoes & shallot gravy (vg, gf, df)

Roasted hake, mashed potato, Savoy cabbage & caper brown butter (gf, dfo)

All served with seasonal vegetables, braised red cabbage & winter vegetable pureé (vg, gf, df)

## Desserts

Christmas pudding, brandy cream & candied orange (v, gf, vgo, dfo)

Salted chocolate fondant & vegan vanilla ice cream (vg, df)

Vanilla rice pudding brulée (gf)

Lemon tart & raspberry sorbet (vg, gf, df)

Selection of local cheeses, chutney & crackers - £2 supplement (v, gfo)

We have strict procedures when preparing allergen orders, but we cannot guarantee any of our dishes are 100% free of allergens. If you have further questions, please ask to speak to the manager on duty. All dishes are nut free. Dishes marked with (v) are suitable for vegetarians, (vg) for vegan, (df) for dairy free, (gf) for gluten free, (gfo) (dfo) or (vgo) can be made gluten or dairy free, or vegan on request.

**Please inform your server of any allergies before ordering.**