

# Christmas Party Dinner

Available for parties of 50 or more

All tables are decorated with hats, crackers, confetti and something to keep you occupied!

Selection of bread rolls

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Roasted red pepper and tomato soup with basil pesto (v)

Smoked salmon with capers and horseradish dressing

Warm roasted heritage beetroot salad, goats cheese, walnuts and honey balsamic dressing (v)

Chicken liver and wild mushroom pate with homemade chutney and toasted ciabatta bread

Mango and crayfish salad with sweet chilli sauce

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Roast turkey breast, chipolatas wrapped in streaky bacon, stuffing balls, brussel sprouts, bread sauce and cranberry sauce with gravy

Pan fried Seabass fillet with braised fennel and a creamy leek sauce

Confit of duck with red cabbage and cherry sauce

Spiced roasted celeriac, pearl barley with mixed herbs & cranberries and a wild mushroom sauce (v)

Lamb chops with celeriac mash and redcurrant gravy

All main courses served with honey roasted carrots and parsnips & crispy garlic and rosemary potatoes

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Individual Christmas pudding with brandy sauce (v)

Lemon curd cheesecake with a winter berry compôte (v)

Cheddar & Brie served with pear chutney, grapes and walnut bread (v)

Chocolate brownie with clotted cream (v)

Bread and butter pudding with custard

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Mini mince pies with filter coffee and tea [v]

3 courses £32.50 per person

(A discretionary 10% service charge is added to the total bill)

(If you have any concern about the presence of allergens, please speak to a member of the team)

For further sheets visit our website at [www.lockside.net](http://www.lockside.net)

