

Christmas Party Lunch

Available Monday to Sunday from 12.30 to 4.00 pm

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

Selection of bread rolls

Roasted butternut squash with a hint of chilli (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

Roast turkey breast, baked ham, 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

Duck confit with red cabbage and cherry sauce

Vegetable tagine with chickpeas, apricots, carrots and chestnuts topped with fresh coriander and toasted almonds served with cous cous (v)

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

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)

Mini mince pies with filter coffee and tea [v]

2 course £23.50 per person

3 courses £28.50 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