

LOCKWOODS

W I N T E R 2 0 1 7

C H R I S T M A S P A R T Y M E N U

Available Friday 1st – Sunday 24th December for parties of 8+
This menu must be taken as a whole by the party, unfortunately we cannot accept
substitutions or mixing with other menus - Please pre-order

T O S T A R T

Celeriac and Apple soup, Horseradish crème fraiche
Breaded Yorkshire Brie, Red Wine poached pears, celery, candied pecans
Pork Terrine, apricot & pink peppercorn chutney, toasted brioche
Beetroot & orange cured salmon, roast beetroot apple & walnut spiced butter, soda bread

T O F O L L O W

Roast turkey breast, duck fat roast potatoes, sage & onion stuffing, chipolatas, honey roast
roots, gravy
6 hour beef Shin, braised red cabbage & apple, caramelised parsnips
Roast Hake, creamed potato, pancetta & red wine lentils, chestnuts, cavolo nero
Beetroot, portabello mushroom & pearl barley bourguignon, mustard cream

T O F I N I S H

Lockwoods Christmas pudding, date compote, brandy sauce
Dark chocolate bavarois, passionfruit curd, cardamom & chocolate biscuit base
Apple parfait, warm walnut cake, walnut praline
Hawes Wensleydale cheese, homemade fruit cake, quince chutney

Dinner 23.50

Lunch 19.50

Including Christmas accompaniments