



75

FESTIVE MENU

THE BIG LOCK

2025

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2 COURSES 23.95 | 3 COURSES 27.95



STARTERS

POTTED PRAWNS GFO

Succulent prawns, shallots, tarragon and lemon zest, melba toast, rocket and a lemon dressing

HAM HOCK TERRINE GFO

Smoked ham hock and pea terrine, piccalilli, toasted sourdough and rocket

CHRISTMAS SQUASH SOUP V VEO GFO

Roasted butternut squash soup, crème fraîche, toasted pumpkin seeds and a sourdough roll

GOLDEN FRIED BRIE & CRANBERRY V

Creamy brie, lightly fried in a rosemary panko crumb with a cranberry dipping sauce

DESSERTS

CLASSIC VANILLA CRÈME BRÛLÉE V

Vanilla crème brûlée, served with all butter shortbread biscuits

CHRISTMAS PUDDING V GF

Traditional Christmas pudding with custard or pouring cream

WINTER BERRY SORBET V VE GF

Winter berries, berry compote and mint

MAIN COURSE

DAUBE OF BEEF GF

8 hour slow cooked beef, herb coated crispy roast potatoes, carrot and swede mash, Brussel sprouts, pig in blanket and a rich beef gravy

THE LOCK KEEPERS TURKEY PARCEL GF

Turkey breast stuffed with award-winning sausage meat and wrapped in streaky bacon. Herb coated, crispy roast potatoes, carrot and swede mash, Brussel sprouts, pig in blanket and a sage and onion gravy

PAN FRIED FILLET OF BREAM GF

A bream fillet sat on a bed of citrus crushed new potatoes, tenderstem broccoli and a white wine cream sauce

MEDITERRANEAN VEGETABLE TART V VEO

Crispy garlic and rosemary roasted new potatoes, goat's cheese and roasted red pepper salad

ALLERGENS

V VEGETARIAN VE VEGAN GF GLUTEN FREE

VEO VEGAN ON REQUEST

GFO GLUTEN FREE ON REQUEST

Our food is prepared in our busy kitchens (not a big factory with segregated production lines) so we really can't guarantee any of our food is allergen-free. To ensure your safety, if you do have allergies or intolerances it is important that you tell us before you order.

NOTIFY US IN ADVANCE ABOUT YOUR ALLERGIES OR INTOLERANCES TO ENSURE YOUR SAFETY, AS WE CANNOT GUARANTEE ALLERGEN-FREE FOOD

