



LOCKS

SUNDAY CARVERY MENU

Two Course £12.95 Three Course £14.95

First Course

Today's Homemade Soup, Baked Bread Roll
 Melon & Strawberry Cocktail, Raspberry Coulis
 Pasta Shells, Prawns, Garlic & Herb Butter
 Flaked Tuna, Egg Mayonnaise, Mixed Leaf Salad
 Roast Chicken, Crispy Bacon, Croutons & Soured Crème Fraiche Salad

Carvery Menu

Roast Topside of Prime Scotch Beef, Roast Potatoes, Yorkshire pudding, Rich Gravy, Horseradish Sauce
 Derbyshire Roasted Turkey Breast, Sage Stuffing, Roast Potatoes, Cranberry Sauce
 Roast Loin of Pork, Crackling, Herb Stuffing, Apple Sauce

Cooked To Order

Chargrilled Chicken, Chestnut Mushroom Sauce, fresh Coriander
 Pan fried Lambs Liver, Masala & Redcurrant Glaze
 Deep Fried Wholetail Scampi, Tartare Sauce, Green Leaf Salad Garnish
 Sausage & Mash, Roast Onion Gravy
 Pan seared Salmon Fillet, Toasted Almond & Basil Butter Glaze

A Selection of Seasonal Vegetables & Potatoes are available from The Carvery

The Grill

All Grills are supplemented and served with Home Cut Chips, Grilled tomato, Peas, Battered Onion Rings

Quartet of Lamb Cutlets (Supplement £4.00)

Prime Scotch 8oz Rib Eye Steak (Supplement £7.00)

Prime Scotch 8oz Rump Steak (Supplement £4.00)

Prime Scotch 8oz Sirloin Steak (Supplement £4.00)

Sauce to Compliment Grills (Supplement £2.25)

Additional Extras & Sides (Supplement £2.25)

Peppercorn, Béarnaise, Diane, Dijon Mustard,
 Stilton & Mushroom

Green leaf Salad, Locks house Salad,
 Home Cut Chips, Boiled Rice

Desserts

Coffee & Walnut Pavè with Mocha Cream
 Triple Chocolate Torte, Dark Chocolate Glaze
 Lemon & Lime Bavouis, Citrus Coulis
 Orange Zest, Cointreau Bread & Butter Pudding, Vanilla Pod Custard
 Continental Cheese, selection of Biscuits, homemade Chutney & Grapes (Supplement £1.00)

Locks Carvery Menu Changes Weekly