



APPETISERS

Tomato + Roasted Red Pepper Soup	4.95
Smoked Salmon + Crayfish Cocktail with Marie-Rose sauce	6.95
Mozzarella, Sun Blush Tomato + Prosciutto Bruschetta	6.25
Tempura Tiger Prawns with Sweet Chilli Dressing	6.95
Chicken Liver Parfait with Onion Marmalade + Melba Toast	5.95
Warm Goats Cheese + Fig Puff Pastry Tart with Honey + Thyme Dressing	5.95

MAINS

Escalope of Turkey Breast, Cranberry & Chestnut Stuffing wrapped in Bacon Served with Herb Roasted New Potatoes & Winter Greens, Red Wine Gravy	14.95
8oz Ribeye Steak, Pink Peppercorn & Brandy Sauce Served with Homemade Chips, Grilled Tomato, Portobello Mushroom & Watercress	18.95
Seared Fillet of Salmon served on a bed of Crab Risotto Garnished with Samphire & Saffron Velouté	15.95
Pan Roasted Duck Breast, Garlic & Rosemary Mash Served with Curly Kale & Redcurrant & Port Jus	16.95
Breast of Chicken, Fondant Potato Served with Tender Stem Broccoli & Wild Mushroom Brandy Sauce	14.95
Mediterranean Bean Stew, Potato Griddle Cakes	12.95

DESSERT

Christmas pudding with Brandy Sauce	5.95
Vanilla Cheesecake, Black Cherry Compôte	5.95
Lemon Posset with Orange Shortbread & Raspberry Coulis	5.95
Chocolate & Hazelnut Torte with Clotted Cream	5.95
Selection of Continental Cheeses & Biscuits	6.50

GROUP BOOKING DEPOSIT

£10 per person for reservations 8 or more
Exclusive Hire for Large Parties or Group Bookings

Locks Bar & Dining

FESTIVE LUNCH

Monday – Saturday 12pm - 3pm

2-Course £15.95

3-Course £19.95

STARTER

GF Tomato + Roasted Red Pepper Soup
GF Chicken Liver Parfait
with Red Onion Marmalade + ****Melba Toast**
Tempura Tiger Prawns
with Sweet Chilli Dressing
Warm Goats Cheese + Fig Puff Pastry Tart
with Honey + Thyme Dressing

MAINS

GF Hand Carved Breast of Turkey
Chipolata Sausage + Bacon Parcel,
****Sage + Onion Stuffing, Cranberry Condiment**
GF Roast Topside of Beef
****Yorkshire Pudding, Horseradish Condiment**
GF Seared Fillet of Salmon
Served on a bed of Crab Risotto Garnished
with Samphire + Saffron Velouté
GF Mediterranean Bean Stew
with ****Potato Griddle Cakes**

DESSERT

Christmas Pudding, Brandy Sauce
Vanilla Cheesecake with Black Cherries Compôte
GF Lemon Posset with Orange ****Shortbread + Raspberry Coulis**

Selection of Continental Cheeses + Biscuits
(£1.55 supplement)

**** GF Alternative option available by prior request**

BOOKING *DEPOSIT

£5 per person for reservations of 8 or more
*Booking Terms Apply

Locks dining is available for
****Group Bookings & Exclusive Hire**

****Booking Deposit required**

Locks Bar & Dining

CHRISTMAS DAY

Locks Dining: Arrival 11:30am for 12:00 -12:30 prompt
Locks Bar: Arrivals from 12 mid-day to 12:30pm

£72.50

Childs Menu *£30 (*under 10-years)

MENU

GF *Cream of Tomato Soup
with ****Basil Beignet**
GF Smoked Salmon + Crayfish Cocktail
Warm Puff Pastry Goats Cheese + Fig Tart
with Honey + Thyme Dressing

oOo

GF *Roast Breast of Turkey, Bacon Wrapped Chipolata,
****Port + Chestnut Stuffing, Cranberry Sauce**
GF Roast Sirloin of Beef
****Yorkshire pudding, Horseradish**
(v) Mushroom, Cranberry + Brie Wellington

oOo

Traditional Christmas Pudding with Brandy Sauce
White Chocolate + Baileys Cheesecake
Chocolate + Hazelnut Torte with Clotted Cream
GF *Chocolate Mousse + Marshmallows

oOo

Selection of Continental Cheese + Biscuits,
Apple Chutney, Grapes + Celery

oOo

Delightful Petits Fours with Coffee,
Traditional or Herbal Tea

**** GF Alternative option available by prior request**

BOOKING *DEPOSIT £25 per person

*Booking Terms Apply

Guests are warmly invited for canapés
prior to enjoying
The Festive 5-Course Menu

Locks Dining

BOXING DAY
CARVERY MENU

£22

Childs Menu *£13.50 (*under 10 years)

MENU

STARTER
Butternut squash & Spring Onion Soup with Croutons
Smoked Salmon + Crayfish Cocktail
With Marie-Rose Sauce
GF Gaila & Honeydew Melon Pearls
With Pomegranate + Passion Fruit Syrup
GF Chicken Liver Paté
With **** Melba Toast + Red Onion Marmalade**

THE CARVERY

*Roast Topside of Beef & Yorkshire Pudding
*Roast Breast of Turkey & Sage Onion Stuffing
Honey Baked Gammon

COOKED TO ORDER

GF Seared Fillet of Salmon, Béurre Blanc Sauce
(v) Mushroom Brie & Cranberry Wellington

DESSERT

Christmas pudding, Brandy Sauce
GF Chocolate Brownie, Vanilla Ice Cream
White Chocolate & Baileys Cheesecake

**** GF Alternative option available by prior request**

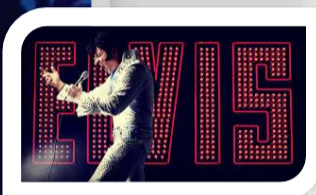
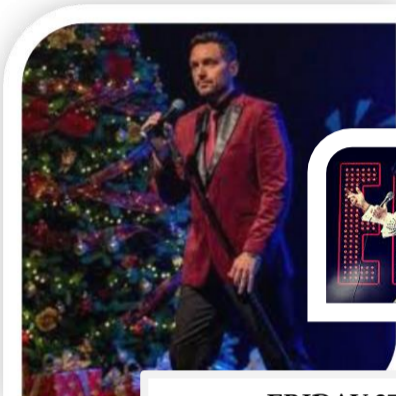
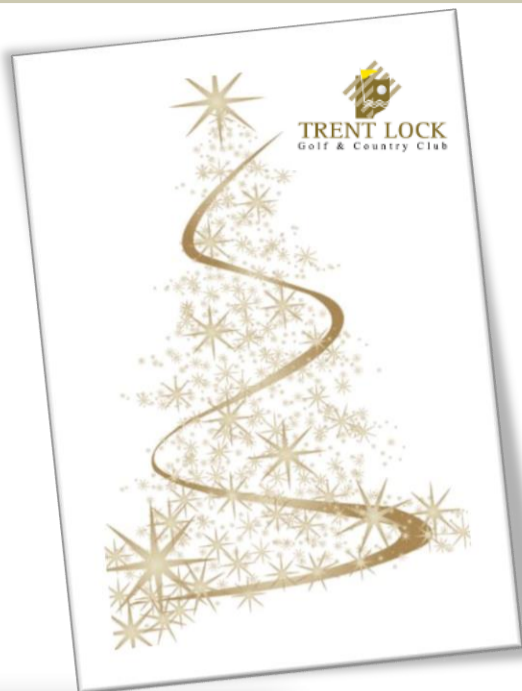
BOOKING *DEPOSIT £10 per person

*Booking Terms Apply

RESERVATIONS

Arrive 11:30 for 12pm Dining
Arrive 2pm for 2:30pm Dining
Arrive 4:30pm for 5:00pm Dining

CHRISTMAS PARTY NIGHTS & NEW YEAR'S EVE 2019



FRIDAY 27th DECEMBER MICHAEL BUBLE + ELVIS

Michael Clews
TICKET £19.95
Two Course Supper & Coffee
Slow Cooked Blade of Beef, Herb Mash + Peas
+ Chocolate Brownie

PARTY NIGHTS

With the UK & Internationally
Critically Acclaimed Live

★ TRIBUTE ACTS

Our Party Nights are legendary
Guest Entertainer, Resident DJ & Light Show

Arrivals from 6:30pm | Dinner is served 7:30pm Prompt
Carriages 1:00am

TICKET EVENT

FESTIVE MENU

GF Tomato + Roasted Red Pepper Soup ★
GF Brussels Paté with crostini's + Onion Marmalade

GF *Roast Breast of Turkey, ★
Bacon Wrapped Chipolata, **Port + Chestnut Stuffing,
Cranberry Condiment

GF Slow cooked blade of Beef
Baby Onions + Mushrooms in a rich red wine sauce
(v) Mushroom, Brie + Cranberry Wellington
With a Cranberry Port Sauce

Seasonal Vegetables + Roast Potatoes

Traditional Christmas Pudding + Brandy Sauce ★
Vanilla Cheesecake + Black Cherry Compôte

Continental Cheese Table

** GF Alternative option available by prior request

BOOKING *DEPOSIT

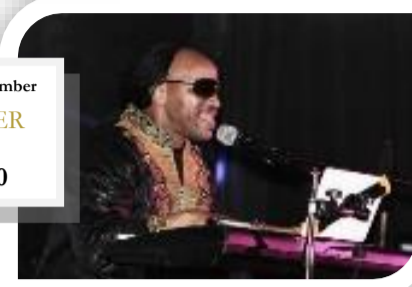
£20 per person

Balance due in full by 20th November 2019
Reservations less than 10 will merge with other guests
*Terms & Conditions apply



FRIDAY 6th December
FREDDIE & THE
QUEEN EXPERIENCE
TICKET £45

SATURDAY 7th December
STEVIE WONDER
Godfrey Gayle
TICKET £42.50



FRIDAY + SATURDAY
13th + 14th December
GEORGE MICHAEL
Rob Lamberti
TICKET £45



FRIDAY 20th December
ABBA FEVER
TICKET £45

Let's
Celebrate

COME JOIN THE PARTY NEW YEARS EVE LOCKS BAR

Arrival 7pm | Supper Buffet 8:45pm Prompt
Supper Buffet + Disco
Fireworks Extravaganza

Tickets £18.50

Age 16+ years

SUPPER BUFFET

Beef Goulash
Mild Chicken Curry
(v) Mushroom Stroganoff

Boiled Rice | Spicy Wedges | Naan Bread |
Garlic Baguette

LOCKS DINING NEW YEAR'S EVE

£38.50

Reservations from 6:45pm

DINNER

STARTER

GF Roasted Red Pepper + Tomato Soup
GF Smoked Salmon + Crayfish Cocktail Marie-Rose
GF Chicken Liver Parfait, Onion Marmalade + **Melba Toast
Warm Goats Cheese + Fig Puff Pastry, Honey + Thyme Dressing

MAIN COURSE

GF Slow cooked Blade of Beef, Baby Onions + Red Wine with
Horseradish Mash, Savoy Cabbage + Smoked Pancetta

GF Seared Fillet of Salmon on bed of Crab Risotto,
Samphire + Saffron Velouté

GF Lamb Shank + Garlic & rosemary Mash,
Curley Kale with Redcurrant + Port Jus

GF Breast of Chicken + Fondant Potato,
Tender stem Broccoli + Wild Mushroom + Brandy Sauce

GF Mediterranean Bean Stew + Garlic Griddle Cakes

DESSERT

White Chocolate + Baileys Cheesecake
GF Lemon Posset with Orange Shortbread + Raspberry Coulis
Chocolate + Hazelnut Torte + Clotted Cream
Selection of Continental Cheese + Biscuits

** GF Alternative option available by prior request

BOOKING *DEPOSIT £20 per person
Balance due in full by 20th November 2019

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THE NICKLAUS SUITE NEW YEARS EVE GALA BUFFET

Arrival 6:45pm | Buffet 8pm Prompt

£48.50

Age 16 years +

GALA BUFFET + GUEST ENTERTAINER + FIREWORK EXTRAVAGANZA

Tribute to Michael Bublé

We are delighted to welcome the return of
Jamie Flanagan

A Solo artist who has perfected the style and sound of his music act idol, Michael Bublé. Embodying the charm and stage presence of one of the biggest Canadian solo artists in the world Jamie Flanagan beautifully performs the crooner classics, ballads and big band swing hits that Bublé himself is best known for.



BOOKING *DEPOSIT £25 per person
Balance due in full by 20th November 2019

*Terms & Conditions apply