



Locks

Valentines Candlelit Supper

14th February 2012

Reservations from 6:30pm

Sparkling Champagne Reception

Locks Choice of Chicken & Sweetcorn or Roasted Root Vegetable Soup
Melon, Port & Pink Grapefruit Coulis, Citrus Sorbet
Smoked Salmon & Cream Cheese Gateau, Crushed Hazelnuts & Gravadlax Dressing
Spring Roll, Onion Bhajis & Vegetable Samosa Trio, Mint Yoghurt Dip
Twice Baked Broccoli & Stilton Tart, Green Salad & Almond Cream
Crayfish & Crab Mousse Salad, Balsamic Reduction, Baby Gem Leaves

Medallions of Scotch Beef Fillet, Sage Mash, Black Pepper Jus
Fresh Herb baked Salmon Fillet, Pilaf Rice, Watercress & Caper Hollandaise
Marinated Pork Tenderloin, Sweet Soy & Chilli Noodles & Fragrant Broth
Steak & Ale Shortcrust Pie, Homemade Garlic Wedges & Rich Dark Gravy
Garden Vegetable Spaghetti & Feta Cheese, Celeriac Velouté
Thai Green Chargrilled Vegetable Curry, White Rice & Warm Naan
Grilled 10oz Rump Steak, Grilled Tomato, Onion Rings & Homecut Chips
Lemon Butter Chicken, Fresh Herb Tagliatelle & Dijon Cream Reduction

Trio of Desserts:

Mini Trio, Marsala Wine & Strawberry Fool, Baileys Chocolate Parfait, Coconut Tart

Vanilla Cheesecake, Rhubarb & Ginger Coulis
Warm Crêpes, Fresh Berries & Crème Fraiche
Individual Brandy Apricot Bread & Butter Pudding, Vanilla Pod Custard

Above Desserts served with a complimentary Glass of Muscatel de Valencia Dessert Wine

Or

Continental Cheese Platter

Served with a Complimentary Glass of Ruby Port

Coffee & Chocolate Delicacies

£24.95