

Christmas Day

A glass of Tempio Prosecco DOC on arrival

Starters

Roast celeriac soup, toasted chestnuts & seeds, sourdough (vg)

Scottish langoustine & Devon crab cocktail, samphire, Bloody Mary sauce

Chicken liver parfait, caramelised onion & thyme chutney,
watercress, sourdough toast

Salt-baked beetroots, roast artichoke & chicory salad, pumpkin seeds (vg)

Juniper & coriander crusted venison carpaccio,
Lincolnshire Poacher, pistachios, figs, rocket

Judes lemon sorbet

Mains

All served with goose fat roast potatoes and honey roasted carrots & parsnips

Crown of English turkey, honey glazed gammon, roast duck breast,
pigs in blankets, bread sauce, creamed Brussel sprouts, crushed roots

Pan-roasted halibut, salsify purée, braised leeks, samphire & wild mushrooms

6oz Angus fillet of beef, roast shallots, creamed spinach & Sussex Charmer,
chestnut & orange béarnaise

Butternut squash, chestnut mushroom & spinach Wellington,
Jerusalem artichoke purée, sprouting cauliflower (vg)

Puddings

Christmas pudding, brandy butter ice cream

Apple, fig & chestnut crumble, custard

Salted chocolate, oranberry & pistachio tart, salted caramel ice cream

Shepherds Furse Northern Blue, Pitchfork mature Cheddar,
Cenarth Brie, quince jelly, celery, seeded crackers

Coffee & Mince pie

Adult / 70 Child / 35

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. A discretionary service charge of 12.5% will be added to your bill.

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