



Lock 27 Valentine's Menu 2010.

Starters

Tomato and basil soup with crusty bread rolls

Homemade chicken liver pate with redcurrant marmalade and oatcakes

Sautéed asparagus spears wrapped in parma ham with a poached egg and hollandaise sauce

Mains

Half a lobster with thermidor sauce and hand cut chunky chips

8oz fillet of beef with hand cut chips, onion rings, roasted tomato and a brandy peppercorn sauce

Chicken breast stuffed with sun dried tomatoes and feta on caramelised red onion mash with a chive and white wine jus

Thai green vegetable curry with watermelon & peanuts served with boiled rice and naan bread

Desserts

Homemade passion fruit and paw paw cheesecake

A trio of chocolate cups filled with white chocolate, dark chocolate and strawberry mousses

Freshly prepared vanilla crème brulee and shortbread fingers

2 courses £ 17.95

3 courses £ 19.95

Glass of champagne only £4.95