

Lock 27 Valentine's Menu 2011

2 courses £16.95

3 courses £19.95



Starters

Homemade chicken liver pate

with toast and orange marmalade.

Creamy tomato and basil soup

with fresh breadrolls.

Crispy deep fried breaded brie

with a warm redcurrant sauce and salad.

Mains

Homemade beef Wellington

served with hand cut chips, green beans and a rosemary & red wine jus.

Pan fried corn fed chicken breast atop

A wild mushroom risotto cake with parpadelle vegetables and a rich thyme jus.

Ovenbaked cod fillet marinated in harissa paste

served on a bed of roasted veg ragout, sautéed potatoes and finished with a balsamic reduction.

Two large flat cap mushrooms

layered with creamy mashed potato, plum tomatoes, baby spinach finished with swiss cheese, served with a spicy tomato & herb sauce and tossed salad.

Desserts

Homemade lemon & lime crème brulee

served with chocolate shortbread.

Sticky toffee pudding

served hot with custard.

White chocolate & raspberry cheesecake

served with fresh whipped cream.