

foxton

locks lodges

Starters:

Oliver`s prawn cocktail with avocado, iceberg lettuce and brandy mayonnaise £4.50

Sea food, fennel and lime salad £6.50

Chicken liver mousse with port, madeira, sage and rye bread £4.50

Char grilled peaches with Parma ham, red chard and maple syrup dressing £4.50

Mascarpone and Gorgonzola cheese cake with home made pickle and onion chutney £4.50

Salads:

Kosheeri, rice salad with lentils, sautéed onions, cinnamon and nutmeg £3.50

Mediterranean salad with cucumber, tomato, red onion, peppers and dill £3.50

Char grilled broccoli with garlic, chilli, almonds and lemon £3.50

Mixed leaf salad with french beans, mange tout and orange £3.50

Main courses:

Grilled fillet of sea bass with spicy avocado, mustard and spring onion salsa £9.95

Halibut in spicy tomato sauce with tahini and herbs £9.95

Leicestershire lamb cutlets with walnut, fig and goat`s cheese salad £9.95

Roasted beef fillet with rocket and horseradish sauce £11.95

Chicken kiev with Gruyere, and garlic butter £7.95

Sunday roast:

Choice of either beef, pork, lamb, chicken with roast potatoes, vegetables, Yorkshire pudding and gravy. £9.95

Side dishes upon request.

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Dessert:

Meringue with rose water, pistachios and fresh berry cream £4.50

Lemon tart with rose petals and raspberries £4.50

Chocolate tart with popping candy £5.50

Strawberry Sundae £4.50

Fresh fruit salad with red bull floater £4.50

Chef hire for the evening (cooking and clearing up) £60.00.

Additional waitress service £10.00 per hour.