

LOCKWOODS

WINTER / SPRING '17

VALENTINES DINNER

14 FEB

TO START

Chicken liver parfait, red onion chutney, toasted brioche
Grilled half shell queen scallops, gruyere cheese, herb salad
Home smoked duck tart, pickled red onion, rocket, quince jelly
Chicory, pear & walnut salad, blue cheese dressing

TO FOLLOW

Ribeye steak, crispy shallots, dauphinoise potato, vine tomatoes, flat
mushroom, thyme jus
Lamb rump, pressed shoulder, fondant potatoes, roast vegetable &
rosemary jus
Hake, herb mash, mussel & samphire broth
Chargrilled celeriac, leeks, purple sprouting broccoli, hazelnut
vinaigrette, watercress salad

TO FINISH

Dark chocolate fondant, cherry ice cream, dentelle biscuit
Ripon honey cheesecake, honeycomb, thyme, raspberry
Yorkshire rhubarb & white chocolate tart, stem ginger ice cream
Yorkshire Barncliffe brie, grapes, celery, oat crackers, apple chutney
35.00 per person including a glass of fizz on arrival