



STARTERS

Crayfish tail & smoked salmon cocktail with a classic marie rose sauce & buttered malted bread

Butternut squash & sage soup with fig & walnut bread (v)

Mushrooms in a creamy brandy & tarragon sauce served on a toasted crostini (v)

Duck liver pâté with dressed salad garnish & sourdough toast

MAINS

All served with roast potatoes, spiced red cabbage, honey roast parsnips, steamed seasonal vegetables & real ale gravy

Red lentil & cashew nut loaf with Yorkshire pudding & a cranberry & red wine jus (v)

Crown of English turkey with pigs in blankets & chestnut stuffing

Roast strip loin of West Country beef with Yorkshire pudding

Oven poached salmon on a compote of creamed leeks, butterbeans & smoked paprika with roast potatoes and honey-roast parsnips

PUDDINGS

Peanut butter cheesecake with Chantilly cream

Christmas pudding with brandy butter ice cream

Irish cream liquor panna cotta with salted caramel ice cream

Bath blue cheese with an apple & cider chutney & multi-seed crackers

3 courses £24.95

Children's portions are available for most dishes. Please ask for more details. A discretionary 12.5% service charge will be added to your bill for groups of 8 or more. (v) suitable for vegetarians, (gf) gluten free. Fish dishes may contain small bones. If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal. If you do have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service.

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