



3 COURSES FROM €45 PER PERSON



TO START



HOMEMADE SOUP OF THE DAY

Homemade Brown Bread (V)

LISCANNOR BAY SEAFOOD CHOWDER

Homemade Brown Bread

SPICY BUFFALO CHICKEN WINGS

Blue cheese dressing and celery sticks (C)

PRAWN PIL PIL

Garlic & chilli oil with rustic bread

WARM SWEET POTATO & TENDERSTEM BROCCOLI SALAD

Mixed leaves, pomegranate, wild rocket, red onion, tomato, carrot & balsamic vinaigrette (C)(V)

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THE CHEESEBURGER

Caramelised onions, Locke secret sauce, lettuce on a brioche bun with house fries

AROI YELLOW CURRY (V)(C)

Homemade Thai yellow curry with courgette, cherry tomato and green beans, served with rice & poppadom

OVEN BAKED HERB CRUSTED COD

Steamed greens, scallion mash, Chardonnay & leek sauce

PAN SEARED CORN FED CHICKEN

Scallion mash, asparagus spears, mushroom pepper sauce



A 10% service charge will be added to groups of 8 or more people



ROAST STUFFED TURKEY & HAM

Creamy mash potato, herb stuffing, seasonal vegetables and red wine jus

DRY-AGED SIRLOIN STEAK

Served with potato gratin, grilled flat-cap mushroom, onion rings and pepper sauce. *Served Medium

DESSERT

CHRISTMAS DESSERT MEDLEY

BAILEYS & TOBLERONE CHEESECAKE

MACAROON

with whipped cream

PROFITEROLES

with chocolate sauce



3 COURSES FROM €37 PER PERSON



TO START



HOMEMADE SOUP OF THE DAY

Homemade Brown Bread (V)

LISCANNOR BAY SEAFOOD CHOWDER

Homemade Brown Bread

SPICY BUFFALO CHICKEN WINGS

Blue cheese dressing and celery sticks (C)

WARM SWEET POTATO & TENDERSTEM BROCCOLI SALAD

Mixed leaves, pomegranate, wild rocket, red onion, tomato, carrot & balsamic vinaigrette (C) (V)





THE CHEESEBURGER

Caramelised onions, Locke secret sauce, lettuce on a brioche bun with house fries

AROI YELLOW CURRY

Homemade Thai yellow curry with courgette, cherry tomato and green beans, served with rice & poppadom

TREATY CITY ALE BATTERED FISH 'N' CHIPS

Scallion mash, asparagus spears, mushroom pepper sauce

ROAST STUFFED TRADITIONAL TURKEY & HAM

Creamy mash potato, herb stuffing, seasonal vegetables and red wine jus

DESSERT -

CHRISTMAS DESSERT MEDLEY

BAILEYS & TOBLERONE CHEESECAKE

MACAROON with whipped cream

PROFITEROLES with chocolate sauce

A 10% service charge will be added to groups of 8 or more people C) = Coeliac Friendly (V) = Vegetarian





The Locke Bar

Christmas CATERING

€180 INCLUDES:

ROAST ORGANIC TURKEY CROWN
HONEY MUSTARD GLAZED LIMERICK HAM
FRESH HERB & ONION STUFFING
REAL GIBLET GRAVY

OPTIONAL EXTRAS

CLASSIC PRAWN COCKTAIL €9pp

with crisp iceberg lettuce, homemade Marie Rose sauce & homemade brown bread

MEATS: CARVED & PORTIONED €30

SELECTION OF WINE

(Individually priced) from our wine list, available in-house

SELECTION OF DESSERTS €30

choose from: Cheesecake, Banoffee Pie or Sherry Trifle (serves 12)

Leave Christmas Dinner to us this year!

ALL ORDERS MUST BE PLACED BY 18th DECEMBER WITH 50% DEPOSIT PAID. COLLECTION BEFORE 12 NOON 24th DECEMBER

Call: 061-413733 | Email: richardchef@lockebar.com



NOVEMBER: EVERY DAY THROUGHOUT DECEMBER: SUNDAY - THURSDAY

3 COURSE GOURMET CHRISTMAS DINNER MENU

€35 per person

THE LOCKE BAR 061-413733

ENQUIRIES@LOCKEBAR.COM
WWW.LOCKEBAR.COM



FESTIVE GIFT VOUCHERS

Treat someone special to a gift they'll treasure this Christmas with a gift voucher from The Locke Bar. **Available in any amount!** Redeem on breakfast, lunch, dinner or private party.

Ask any member of staff at the bar, in person or over the phone for more information. Our Gift Vouchers can be sent to you, or directly to the recipient. Online vouchers can be purchased by scanning the QR code.



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FOR ONLINE
VOUCHERS!

