



The Locke Bar

Christmas

2024 | 2025

M E N U



BOOKINGS NOW OPEN



Christmas DINNER



3 COURSES : €43.5 PER PERSON



TO START



HOMEMADE SOUP OF THE DAY (V)

Homemade Brown Bread

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 GOATS CHEESE & PEAR SALAD (V) (C)

Poached pears, candied pecans, tomato, carrot, red onion, mixed leaves & French dressing.

DUCK LIVER PARFAIT

Quince jelly & sourdough toast



MAIN EVENT



ROAST STUFFED TURKEY & HAM

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

PAN-SEARED FILLET OF SEABASS

Steamed greens, scallion mash and red pepper coulis

SWEET POTATO & COCONUT CURRY (V) (C)

Courgette, chickpeas, cherry tomato, spinach & basmati rice

PAN-SEARED CORN FED CHICKEN

Scallion mash, green beans and mushroom pepper sauce

DRY AGED SIRLOIN STEAK*

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



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

DESSERT

ASSORTED TRIO OF DESSERTS

BELGIAN DOUBLE CHOCOLATE
MOUSSE

CHOCOLATE & ORANGE TARTLET
WHITE CHOCOLATE & RASPBERRY
PARFAIT





Christmas LUNCH

3 COURSES : €32.50 PER PERSON



The Locke Bar



TO START



HOMEMADE SOUP OF THE DAY

Homemade Brown Bread (V)

WARM GOATS CHEESE & POACHED PEAR SALAD

Poached pears, candied pecans, tomato, red onion, carrot, mixed leaves & French dressing.

LISCANNOR BAY SEAFOOD CHOWDER

Homemade Brown Bread

SPICY BUFFALO CHICKEN WINGS

Blue cheese dressing and celery sticks (C)



MAIN EVENT



THE CHEESEBURGER

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

SWEET POTATO & COCONUT CURRY (V) (C)

Courgette, chickpeas, cherry tomato, spinach & basmati rice

TREATY CITY ALE BATTERED FISH 'N' CHIPS

Served with mushy peas and tartar sauce.

ROAST STUFFED TURKEY & HAM

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



DESSERT

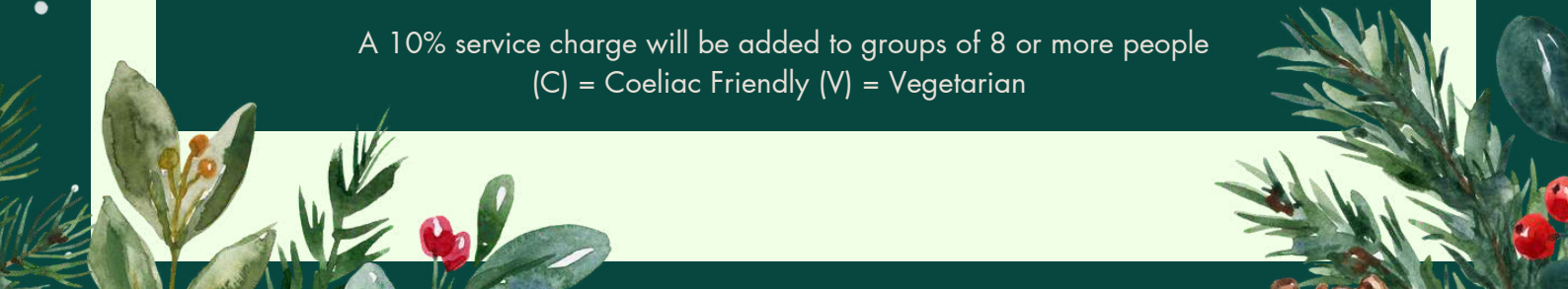


ASSORTED TRIO OF DESSERTS

BELGIAN DOUBLE CHOCOLATE MOUSSE
CHOCOLATE ORANGE TARTLET

WHITE CHOCOLATE & RASPBERRY
PARFAIT

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





The Locke Bar

Festive FINGER FOOD

€15 PER PERSON

PRIVATE FUNCTION ROOMS & DINING AREAS AVAILABLE
NO ROOM HIRE CHARGE !

MENU

PANKO BREADED CHICKEN TENDERS

IRISH PORK COCKTAIL SAUSAGES

VEGETABLE SPRING ROLLS

SKIN-ON SPICY WEDGES

THAI CHICKEN SATAY SKEWERS

PRAWNS IN FILO PASTRY

- with sweet chilli, garlic aioli and ketchup dips



The Locke Bar

Christmas CATERING

€175 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



The Locke Bar

EARLY BIRD OFFER

AVAILABLE SUNDAY - WEDNESDAY | PRE-BOOKING ESSENTIAL
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. 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.



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