



THE LAMB INN

NEW YEAR'S EVE MENU

CANAPÉ & GLASS OF CHAMPAGNE ON ARRIVAL

Pear, chicory & Oxford Blue tart (gf, v)

Hand dived scallop crudo, apple, celeriac, caviar (df, gf)

STARTERS

28 day dry-aged Beef tartare, Avruga caviar, sourdough crisps

Leek & potato broth, smoked onion, rosemary crisps (pb, df)

London Porter smoked salmon, caper & herb salad, lemon (df)

Marinated burrata, blood orange, chicory, smoked almonds (v)

PALATE CLEANSER

Spiced blood orange (pb, gf, df)

MAINS

Pan roasted halibut, crayfish chowder, devilled egg, dill oil (gf)

Filet au poivre, triple cooked chips, peppercorn sauce, watercress (gf)

Baked cauliflower Mornay, Scottish girolles, cavolo nero, cashew nuts, winter black truffle (pb, df)

Guinea fowl breast & thigh, Jerusalem artichoke & torched leek risotto, roasted celeriac, sherry jus (gf)

PUDDINGS

Chocolate & orange mousse, spiced mandarin granita, chocolate tuile (gf)

Creamed coconut rice, banana, caramelised coconut & nut clusters (pb, df)

Apple tarte Tatin, spiced apple caramel, vanilla ice cream (v)

Iced lemon mousse, raspberries, meringue (v, gf)

CHEESE COURSE

Local & British cheese, cranberry & clementine chutney, artisan crackers

PETIT FOURS

Petit fours, tea & coffee



COTSWOLD INNS & HOTELS

(v) – vegetarian (pb) – plant based (gf) – gluten free (df) – dairy free

All of our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients - if you have a food allergy, please let us know before ordering. Full allergen information is available.