

THE LAMB INN  
CHRISTMAS DAY LUNCH



---

Amuse bouche

---

Trio of duck: terrine, foie gras and smoked breast with mulled berries

Salmon gravalax, cucumber, creme fraiche

Crab minestrone: crab bisque and meat, squid ink pasta

Chestnut and mushroom ravioli, sage butter sauce

---

Yoghurt sorbet

---

Roasted leg and breast of turkey with all the traditional trimmings

Fillet steak, potato rosti, wild mushrooms, spinach, thyme jus

Halibut, fennel croquette, langoustines, sauce vierge

Goats cheese and butternut squash Wellington, walnuts, beetroot puree, crispy rocket

---

Christmas pudding, brandy sauce, vanilla ice cream

Dark chocolate parfait, honeycomb, cherry compote

Rhubarb cake, almond cream, brittle

---

Local Cotswold cheeses with accompaniments

£99 per person