



THE LAMB INN

Christmas Party

STARTERS

Severn & Wye River Test smoked trout, fennel, watercress, Granny Smith apple,
Cornish Orchards cider dressing (df/gf)

Chicken liver parfait, fig & onion chutney, toasted brioche, brandy jelly

Curried roasted romanesco soup, raita, shallot bhaji (pb/df/gf)

Wild mushrooms, fried duck egg, truffle, walnuts, Brussels sprouts (v/df/gf)

Asahi tempura tiger prawns, garlic crouton, sweet & sour sauce (df)

MAINS

Usk Vale turkey breast, chestnut & apricot stuffing, pigs in blankets, gravy,
cranberry & mandarin jam (df/gf)

Confit duck leg, tarka dhal, raita (df/gf)

Pan-roasted salmon fillet, braised fennel, peppers, tomatoes, olives, capers, lemon (gf)

Braised Scottish beef feather blade, bourguignon & parsnip (gf)

Baked cumin carrot & wild carrot mousse, rainbow chard & beetroot tarte, macadamia nuts (pb/df)

Served with sharing plates of roast potatoes & a selection of seasonal vegetables (pb/df/gf)

PUDDINGS

Christmas pudding, Laverstoke Park Farm brandy butter ice cream (v)

Rhubarb savarin cheesecake, clotted cream shortbread, Laverstoke Park Farm chocolate ice cream (gf)

Poached berries, yuzu gel, hazelnut crumb (pb/df/gf)

Craquelin profiterole, praline crème pâtissière, chocolate sauce (v)

Set milk chocolate parfait, raspberries, honeycomb & Laverstoke Park Farm raspberry sorbet (v/gf)

Mini mince pies (v)

2 course £25 pp 3 course £30 pp