



THE LAMB INN

New Year's Eve

CANAPÉS

Truffle & celeriac arancini

Dressed Cornish crab tart, celeriac, apple, dill (gf)

Chicken liver mousse, Sauternes jelly (gf)

STARTERS

Native dry-aged beef tartare, shaved black truffle, Tunworth soft cheese, sorrel oil, beef dripping toast

Burrata, blood orange, chicory, toasted almonds, grilled sourdough (v)

Pan-fried diver caught scallop, roast hazelnuts, cauliflower, truffle oil (gf)

Jerusalem artichoke soup, artichoke & green olive salad (pb/df/gf)

CLEANSER

Rhubarb & ginger consommé (pb/df/gf)

MAINS

Native beef fillet, crispy ox tongue, sesame carrot, creamed potato, jus

Roast tranche of turbot, golden raisins, cauliflower, pine nut dressing (gf)

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

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

PUDDINGS

Milk chocolate mousse, praline, feuilletine & Arriba chocolate parfait, caramel ice cream

Rhubarb & custard tart, lime & stem ginger sorbet

Plant-based raspberry & coconut mille-feuille, preserved raspberries, pistachios (pb/df)

Amaretto bread & butter pudding, caramelised figs, vanilla anglaise (v)

Chocolate truffles (v/gf)

Tea & coffee

£99 pp

If you require information regarding the presence of allergens in any of our food or drink, please ask your server.

(v) vegetarian (pb) plant-based (df) dairy free (gf) gluten free. Discretionary service charge of 12.5% may be added, ask for details.