



CHRISTMAS AT THE LAMB EASTCOMBE



Full three course menu £30.00 a head or two courses £25.00 a head

Available Lunch and Dinner Sittings Tuesday to Saturday

From 1st December to 22nd December and on Monday 24th December 2018.

Starters

- Smoked salmon blinis with crème fraîche and caviar.
- Chicken liver and Madeira parfait with cranberry butter and toasted ciabatta. (GF on request)
- Chestnut, roasted butternut and Bramley apple soup with parmesan sablés. (V)(GF on request)
- Marinated beetroot with grilled goat's cheese and a honey and truffle oil drizzle. (V)(GF)
- Lamb cutlets with grilled tomato and feta salad and a minty dressing. (GF)

Mains

- Classic roast turkey, roast potatoes, pigs in blankets, cranberry stuffing, honey roasted root and seasonal vegetables and gravy. (GF on request)
- Mushroom and potato daupinoise tart served with a radish and fennel salad. (V)
- Braised venison with bacon, chestnuts and wild mushrooms in a rich Madeira sauce with creamy mash and seasonal vegetables. (GF)
- Lemon and parsley crusted roast salmon fillet with new potatoes, seasonal vegetables and a champagne and chive sauce.
- Festive risotto with cranberries, chicken, chorizo, spinach and champagne. (GF)

Puddings

- Christmas pudding served with brandy sauce and Chantilly cream.
- Spiced cranberry and orange brûlée. (GF)
- Chocolate truffle torte with Chantilly cream.
- Port-poached pears served with hazelnut shortbread and Chantilly cream.
- Cheese board.

Finale

- Tea or coffee and a mince pie.

CHILDREN'S MENU £12.50 a head

- Roast chicken, roast potatoes, pigs in blankets, peas and gravy.
- Chicken goujons, chips and peas
- Pigs in blankets with mash, peas and gravy
- Chocolate brownie or banana split

TODDLERS' MENU £7.00 a head

- Roast chicken, roast potatoes, peas and gravy.
- Pigs in blankets with mash, peas and gravy
- Chocolate brownie or banana split

