

# The Lamb Inn

Traditional Sussex Public House

## Pick up a party Menu

### Canapés

Price per piece. Minimum four pieces per order.

Smoked Mackerel Pate on toasted Walnut bread

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Prunes wrapped in Bacon

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Apricots in Bacon

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King Prawns in Filo with Sweet Chilli

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Mozzarella and Pesto Crostini

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Smoked Salmon and Dill Crostini

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Cherry Tomato and Brie Pastries

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Coronation Chicken Pastries

All at £1.25

### Starters

Price per person Minimum four people per order.

Coarse Pork Liver Pate with Brandy wrapped in Bacon £3.50

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Roasted Field Mushroom Topped with grilled Goats Cheese and Tomato Pickle £3.50

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Beetroot and Walnut Hummus with Pitta Bread £2.50

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Roasted Onion Hummus with Pitta Bread £2.50

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Smoked Mackerel Pate with Dill and Lemon £3.25

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Thai Style Fishcakes with Sweet Chilli £4.00

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Springs Smoked Salmon Parcel Filled with creamy Salmon Mousse served with marinated  
Cucumber £4.25

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Sussex Smokie smoked Haddock baked in a rich Cheese sauce with crispy Breadcrumb topping £4.00

## **Cold Meats**

Price per person, Minimum four people per order.  
Roast Sussex Beef medium rare unless otherwise stated £4.00

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Honey Roast Ham £4.00

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Cod Meats Platter £5.50

Sussex Beef, free range Chicken and Honey Roast Ham

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Coronation Chicken with fresh Coriander and toasted Almonds £4.50

## **Quiches**

Made in 10" case to serve eight generously

Roasted Onion £14.00

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Mushroom and Stilton £16.00

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Roasted Vegetable with Fennel, Courgette, Aubergine, Peppers and Parmesan £16.00

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Quiche Lorraine £16.00

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Smoked Salmon and Asparagus £17.00

## **Main Courses**

Price per person. Minimum four people per order

Breast of Free Range Chicken in a creamy Stilton and Madeira Sauce £4.75

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Breast of Free Range Chicken wrapped in Bacon with roasted Pear in a creamy Pear Cider sauce  
£5.00

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Breast of Free Range Chicken with Moroccan Spices £4.75

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Chicken, Ham and Leek Pie with short crust Pastry Top £4.25

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Caribbean Pork with Coconut Milk and Sweet Potato £4.50

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Pork and Sausage Stew with Cider, Apples, Prunes and Crème Fraiche £4.50

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Half Pheasant braised with Chestnuts and Cranberries £4.75

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Steak and Ale Pie with Sussex Ales topped with short crust Pastry £4.75

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Daube of Beef braised Rump Steak with Baby Onions and Carrots in a rich Red Wine Gravy with Thyme  
£5.00

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Fillet of Beef Wellington Beautifully aged Scotch Beef Fillet with a Mushroom stuffing wrapped in Puff  
Pastry served with a rich Red Wine and Port jus £POA

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## **Main Courses Continued.**

Cottage Pie with Horseradish and Cheddar Mash top£4.25

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Beef Lasagne £4.25

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Venison Casserole marinated with Port and Stout slowly cooked with Root Vegetables and Juniper served with Dumplings£5.25

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Shepherd's Pie minced Lamb, Vegetables and Herbs under a fluffy Grain Mustard Mash  
£4.50

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Lamb Kofta Lamb meatballs in a spicy Tomato sauce with fresh Mint£4.50

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Fish Pie Salmon, Hake, Smoked Haddock and King Prawns in a cream sauce celeriac and potato mash sprinkled with Parmesan and Cheddar£4.75

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Salmon and Asparagus Pancakes in a Cream sauce£4.75

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Grilled Aubergine and Butternut Squash Lasagne (V) £4.25

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Vegetarian Panckes (V) Filled with Cream Cheese, Sunblush Tomatoes and Spinach baked in a rich Tomato sauce £4.25

## **Sides and Salads**

Couscous, Coleslaw, Tomato and Red Onion, New Potato Salad, Spicy Bean  
All £1.25 per person

Roasted Red Pepper and Nectarine Salad, Greek Salad, Courgettes  
Provencale, Butter Beans with Chorizo and Tomato Sauce, Buttery Mashed  
Potatoes. All £1.75 per person.

Gratin Dauhinoise £2.25 per person

## **Desserts**

Price per person. Minimum four people unless otherwise stated.

Sticky Toffee Pudding with Toffee sauce£2.75

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Chocolate Nut Fudge Brownie With rich Chocolate sauce£3.00

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Steamed Syrup Sponge Pudding with homemade Custard £2.75

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Steamed Marmalade Sponge Pudding with homemade Custard£2.75

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Fruit Crumble seasonal fruit with a crunchy crumble topping£2.75

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Rich Chocolate and Grand Marnier Mousse £3.00

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10" Pavlova shell to fill at home £8.00

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Fresh Fruit Pavlova £14.00

## Desserts Continued.

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Chocolate and Orange Roulade (serves 8-10) £18.00

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Banoffee Pie (serves 8-10) Biscuit base topped with soft Toffee, fresh Bananas and Whipped Cream with chopped Chocolate and chopped Almonds. £14.75

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Apple Pie  
(serves 8-10) £14.00

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Treacle Tart  
(serves 8-10) £13.00

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Bakewell Tart  
(serves 8-10) £14.00

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Baked Cheesecake (serves 8-10) £16.00 Choose from Rum 'n' Raisin, White Chocolate or Lemon and Lime

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Rich Chocolate Truffle Torte  
(serves 8-10) £20.00

***All food prices are based on food collected from The Lamb Inn. We cannot guarantee that our dishes are free from any nut products.***

***Food is usually supplied in our dishes on the understanding that they will be returned promptly. We reserve the right to charge a refundable deposit on all equipment. We can also offer a full outside catering service with staff and equipment.***