



The
Lamb Inn

A Yuletide Feast

FRIDAY 1ST - SUNDAY 24TH DECEMBER

Lightly curried squash soup, crispy poppadums and yogurt

Confit duck salad with spring onion and clementine, honey and soy sauce

Lamb inn Sussex smokie- Smoked haddock and cod in a punchy cheese sauce with Sussex charmer and English mustard baked with crispy breadcrumbs

Sloe gin cured salmon with marinated cucumber, rye bread, homemade lemon and dill dressing

Walnut and mushroom pate with hot toast and gherkins (V)



Roast free-range turkey (*Timm's turkeys, Hampshire*) with chestnut stuffing, chipolata and bacon, bread sauce, cranberry sauce and gravy

Char-grilled, 28 day aged, 8oz Scotch rump steak, served with red wine sauce & herb butter (*cooked medium*)

Maple glazed salmon fillet, smoked haddock croquette, spinach, butter sauce, potato and celeriac mash

Puff pastry tart with Stilton & cream cheese, roasted beetroot, glazed Chantenay carrots and chestnuts (V)

Pan roasted free-range chicken breast wrapped in bacon served with a wild mushroom & chestnut fricasse



Homemade Christmas pudding, double cream and brandy butter (*why not buy one to take home?*)

Homemade meringue filled with mascarpone, raspberries and hazelnut praline

Dark chocolate truffle, chocolate cake, soused cherries

Warm honey and ginger cake, rum and raisin ice cream, whipped cream, homemade lemon curd

Selection of English cheeses, homemade chutney and water biscuits, Farmhouse cheddar, Cropwell bishop stilton, Somerset brie



Fresh filter coffee & homemade
petits fours included

Two courses £20.50
Three courses £27.50

