

# Christmas Menu



## STARTERS

Wild mushroom and Madeira soup with smoked cheddar rarebit crouton (v)

Whisky and brown sugar cured salmon, cucumber gel, whisky and orange dressing, rye bread

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

Homemade duck and pheasant terrine, clementine and ginger pickle, onion bread toast

Parsley and chive choux bun with goats cheese mousse, beetroot, apple and walnut (v)



## MAINS

Roast free-range Norfolk turkey (J&R Sheffield, Vines Cross, East Sussex) with chestnut stuffing, chipolata and bacon, bread sauce, cranberry sauce and gravy served with roast potatoes and vegetables

Char-grilled, 28 day aged, 8oz Scotch sirloin steak, cooked medium, served with red wine sauce, crispy shallots and homemade chips

Sweet potato, chestnut, chickpea and spinach filo pie, rosemary roasted vegetables, crispy shallots, redcurrant jus (v)

Pan fried fillet of halibut with two seared Scottish scallops, lobster butter sauce and crispy herb breadcrumbs, spinach and mashed potatoes

Braised Buxted Park venison with chestnuts and redcurrants in a port jus, Boulangere potatoes, roasted vegetables



## DESSERTS

Homemade Christmas pudding, double cream and brandy butter

Trio of desserts- Little crème brulee, raspberry pavlova, chocolate profiterole filled with vanilla ice cream

Double chocolate delice- White and dark chocolate truffle on a kirsch soaked sponge, boozy cherries, whipped cream and chocolate rubble

Selection of English cheeses, homemade chutney, Hovis digestives and water biscuits. Barber's 1833 cheddar, farmhouse stilton and St. Giles, a buttery organic, Sussex- made cow's milk cheese.

Cappucino crème brulee with homemade baklava

Almond milk saffron blancmange, almond brittle and foraged blackberry coulis

Fresh filter coffee and baby mincemeat tarts

Two courses **£24.00**

Three courses **£30.00**

*Friday 30 November - Mon 24 December Monday - Saturday only*

The Lamb Inn, Lambs Green, Nr Rusper, West Sussex, RH12 4RG T: 01293 871336

# Christmas Booking Form

Name.....Landline Number.....

Mobile Number.....Email.....

Address.....

Date & Preferred Time of Booking.....

Number of Adults.....Number of Children.....

Name of Diner

Wild mushroom and Madeira soup

cured salmon

Sussex smokie

Duck and pheasant terrine

Parsley and chive choux bun

Norfolk turkey

Sirloin steak

Sweet potato filo pie

Fillet of halibut

Venison

Christmas pudding

Trio of desserts

Double chocolate delice

English cheeses

Cappuccino crème brulee

Almond milk saffron blancmange