



THE LAMB TAVERN

Christmas party Menu 2026

November 27th– January 2nd

Starters

Ham hock terrine with fresh piccalilli tartlet

Smoked salmon and crab croquettes with caper mayo and sauce vierge

Curried pumpkin and stem ginger soup with roasted cashew butter (vg)

Bruleed goats' cheese with cranberry chutney, apple and shaved fennel salad (v)

Classic prawn cocktail

Mains

All served with garlic roast potatoes, pigs in blankets and winter greens

Roast turkey and bacon ballotine, chestnut and apple stuffing with cranberry gravy

Venison and mushroom suet pastry pie with port wine gravy

Corn fed chicken, chicken thigh and truffle Kiev with wild mushroom sauce

Salmon fillet, roasted cauliflower puree, charred broccoli with romesco sauce

Sweet potato and mushroom roulade (v)

Warm mushroom and celeriac cous cous with crispy vegan feta and truffle oil (vg)

Special main – Classic beef wellington – *Fillet steak, mushroom duxelles, parma ham and homemade puff pastry with port wine gravy and mains accompaniments* (Minimum 2 people Additional £10pp)

Desserts

Raspberry trifle

Homemade Christmas pudding with brandy butter sauce and eggnog ice cream

Vegan Christmas pudding with almond milk custard (vg)

Sticky toffee pudding with honey and nutmeg ice cream

Iced yule log with hot chocolate and cinnamon sauce

Baileys affogato with coffee macaroon

2 Courses £33

3 Courses £39

Coffee and Shortbread £4.50pp

Booking and pre-order required. Any personal preferences or dietary requirements can be adapted as required
Gluten free alternatives available upon request. Discretionary service charge of 12.5% will be added to your bill