



## **THE LAMB TAVERN**

### **Sample Banquet Menu**

#### **Pre-Dinner Drinks**

**Choice of Prosecco, Gin and Tonic or Burnt Orange Old Fashioned**

#### **Starter**

**Asparagus and pea soup with crispy egg and brown butter**

*Sauvignon Blanc, Black Cottage, Marlborough, NZ*

#### **Fish**

**Seared scallops with parsley butter, scallop roe fritter and pickled apple**

*Picpoul de Pinet, Duc de Mornay, Languedoc, France*

#### **Main**

**28 day dry-aged bavette with garlic bread, red wine butter and parsley salad**

**Served with chilli and anchovy broccoli and potato gratin**

*Rioja Reserva, Marques de Morano, Spain, 2016*

#### **Dessert**

**Rhubarb and lemon tart**

*Il Vino Dell'Amore Petalo Moscato d'asti*

#### **Coffee and chocolates**

**4 courses matching wines and pre dinner drink**

**£90 per person**

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. A discretionary service charge of 12.5% will be added to your bill.

(v)- Vegetarian (vg)- Vegan