

The Lamb Inn Christmas menu 2022

Available from Friday 3rd December to Saturday 24th December

Scottish Smoked Salmon, capers, soured red onion and sour cream

Roasted field mushroom topped with brie and homemade tomato pickle served on toast

Smoked Haddock Tart, pastry case filled with flaked smoked haddock in a punchy cheese sauce served with sticky onion marmalade

Home made split pea and ham soup, croutons, fresh crusty bread

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Roast Free Range Turkey (J. Sheffield turkeys, Vines Cross, East Sussex), cranberry sauce, sage and onion stuffing, pig in blanket, roast potatoes, braised red cabbage, roasted carrots, Brussels sprouts and gravy

Home made spinach, squash and chestnut Wellington, red wine gravy, roast potatoes, braised red cabbage, roasted carrots and Brussels sprouts

28 day matured rump steak served with chips, grilled tomato and onion rings (£2.50 supplement)

Grilled salmon fillet with crispy bacon, creamy white wine and lobster sauce served with roasted garlic mash

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Christmas Pudding- our own home-made pudding with double cream and brandy butter

Meringue Glace home made meringue, clotted cream, berry compote, New Forest vanilla ice cream

Sticky Toffee Pudding (we've been making this for 19 years), butterscotch sauce, New Forest vanilla ice cream

2 courses £22.50

3 courses £27.50

Please inform us of any dietary requirements at time of booking

A non refundable deposit of £10 per head for parties of 6 and over will be taken at time of booking

To reserve a table please call us on 01293871336 or book online www.thelambinn.org