

THE LAMB INN

CHRISTMAS

MENU

2 COURSES £35/ 3 COURSES £40 set menu p/p

TO START

Cream of Parsnip & Sweet Potato Soup ^v
Parmesan Crisp Croutons, Toasted Sourdough

Devilleed Lambs Kidneys
Puff Pastry Case, Watercress Garnish

Creamy Chicken Liver & Masala Wine Risotto
Topped with Sage Butter & Parmesan Shavings

Smooth Mushroom, Chestnut & Cranberry Pâté ^{vg}
Fig & Port Relish, Toasted Sourdough

Som Tam Prawn & Crab Salad
Spicy Thai Flavours, Coriander Chutney, Garlic Dough Ball

* Gluten Free Bread Available, Please Ask when Ordering*

MAINS

Hand Carved Derbyshire Turkey
Cumberland Sausage & Chestnut Stuffing, Duck Fat Roast Potatoes & Brussels Sprouts, Honey Roasted Parsnips & Chantenay Carrots, Pigs in Blankets & Turkey Dripping Gravy

Slow Cooked Crispy Belly Pork
Confit Chicken Wings, Apple Infused Pearls, Pomme Puree, Steamed Greens, Rich Jus

30 Day 10oz Ribeye Steak
Bone Marrow Melt, Homemade Beef Dripping Chips, Rocket Salad & Peppercorn Sauce Supplement +£8

Pan Roasted Halibut Fillet
On Bacon Aged Parmesan Risotto, Rocket Garnish

Maple Roasted Butternut Squash ^v
Garlic & Portobello Mushrooms, Cranberry & Saffron Dauphinoise Potatoes, Red Wine Reduction

DESSERTS

Traditional Christmas
Pudding
Creamy Brandy Sauce

Mince Pie &
A Choice of Coffee*
Pouring Cream

White Chocolate &
Cointreau Cheesecake
Fresh Pouring Cream

Cheese Slate
Wensleydale & Cheddar,
Crackers, Plum & Apple Chutney

Running along side the main menu from 3rd December to 23rd December-