

# *Lamb Inn, Eastcombe*

## **Christmas Fayre Menu**

**2 course £19.95 3 course £23.95**

### ***Starters***

**Smoked Salmon pate topped with char-grilled prawns (gf)**

Served with toasted sourdough

**Winter spiced root vegetable soup (v)(gf)**

Served with a warm bread

**Ham Hock Terrine**

Home-made ham braised served with toast & pickles

### ***Main course***

**Classic turkey with sausage-meat and chestnut stuffing & pig in blanket**

Served with Roast potatoes, sprouts, red cabbage and roasted carrot and parsnips and Gravy

**Baked salmon on a bed of winter greens**

Pan-fried salmon served with winter greens & sautéed new potatoes

**Lamb shoulder braised in winter spice with mint jus**

Served with roasted potatoes, carrots and parsnips

**Home-made mushroom & squash parcel**

Served with roast potatoes and root vegetables

### ***Desserts***

**Winterberry Eton Mess**

Meringue, winterberries, vanilla Ice-cream, whipped cream & coulis

**Spiced apple crumble with rum & raisin ice-cream**

Home-made apple crumble served with rum & raisin ice-cream

**Toffee Chocolate fondant with baileys cream**

Chocolate fondant with toffee filling served with baileys cream

**Christmas pudding with butterscotch, brandy sauce (ve)**

**(v) Vegetarian (GF) Gluten Free (ve) Vegan**

We try to make things local when possible and like to cater to all, if you have any dietary requirements please inform us in advance, we will help where we can.

Please be aware that all our dishes are prepared in a kitchen where allergens are present. We cannot guarantee that any food item is completely free from allergens, due to the risk of cross contamination. Full allergen information is available – please ask a team member