



STARTERS

Severn & Wye smoked salmon,
pickled cucumber, shallots,
capers, lemon

Roasted celeriac soup,
toasted chestnuts & seeds (v)

Grissingham duck,
juniper & coriander croquettes,
apple & walnut salad,
herby crème fraîche

Quinoa, beetroot, avocado,
Brussel tops, watercress &
pumpkin seed salad (v) (gf)

MAINS

All served with goose fat roast potatoes and honey roasted carrots & parsnips

Pan fried sea bass, fennel,
orange & watercress pearl barley,
mixed herb gremolata

Crown of English Rose turkey,
pigs in blankets, bread sauce,
Brussel tops, chestnuts

Celeriac, spinach,
leek & Sussex Charmer gratin,
butternut squash purée,
Jerusalem artichokes,
olive oil roast potatoes (v)

Hampshire venison, chestnut,
port & bay leaf suet pudding,
celeriac purée, Brussel tops

PUDDINGS

Pear, fig, honey & cinnamon tart,
crème fraîche ice cream

Christmas pudding,
brandy butter ice cream

Blue Monday cheese,
quince jelly, celery,
seeded crackers

Bramley apple &
cranberry crumble, custard

3 courses £37.95

Children's portions are available for most dishes. Please ask for more details. A discretionary 12.5% service charge will be added to your bill for groups of 8 or more. (v) suitable for vegetarians, (gf) gluten free. Fish dishes may contain small bones. If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal. If you do have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service.

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