

# CHRISTMAS FEAST

## STARTERS

Duck, orange, pistachio and tarragon rillettes, quince jelly, winter pickles, sourdough toast

Roast celeriac soup, toasted chestnuts and seeds, sourdough toast (v)

Wild mushroom, chestnut and chicory tart, walnuts, lemon, parsley (vg)

Chicken liver parfait, winter pickles, quince jelly, sourdough toast

Potted Devon crab, pickled fennel and watercress, sourdough toast

## MAINS

Crown of English Rose turkey, pigs in blankets, goose fat roast potatoes, honey roasted carrots and parsnips, gravy, bread sauce, Brussel tops and chestnuts

Spiced cider braised pork belly, crushed winter roots, Brussel tops, Bramley apple and rosemary sauce

Celeriac, spinach, leek and Sussex Charmer gratin, butternut squash puree, Jerusalem artichokes, Brussel tops, rosemary roast potatoes (v)

Hampshire venison, chestnut, port and bay leaf suet pie, crushed winter roots, Brussel tops

Roast Scottish salmon, creamed celeriac, fennel, leeks and gremolata

## PUDDINGS

Christmas pudding, spiced syrup, brandy butter ice cream

Vegan chocolate brownie, dairy free yogurt, cranberries, hazelnuts, walnuts

Spiced winter fruit Bakewell, clotted cream

Isle of Mull Cheddar, quince jelly, celery, seeded crackers

Apple and quince crumble, custard

**3 courses £34.50**

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus. 

Tables of 8 or more are subject to a discretionary service charge of 12.5%



The Lamb, High Street, Hindon, Wiltshire, SP3 6DP | 01747 820573 | lambhindon@youngs.co.uk

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 The-Lamb-At-Hindon  @LambHindon  lambhindon