

Full three course menu £30.00 a head or two courses £25.00 a head Available Friday 1st to Sunday 24th December 2017

Starters

- Potted pulled pork served with crusty sour dough bread, BBQ sauce and apple slaw.
- Slices of goats' cheese drizzled with honey and balsamic vinegar dressing, served on endive salad leaves and sprinkled with chopped pecan nuts (V)
 - Fisherman's soup with homemade cod & salmon dumplings served with crusty bread
 - Stilton, broccoli and butternut quiche with a herby short crust base (V)
 - Panko crumbed chicken livers served with homemade garlic mayonnaise

Mains

- Classic roast turkey, shredded cabbage, bacon and brussel sprouts, honey roasted root vegetables, roast potatoes, pigs in blankets, cranberry stuffing and gravy.
- Seared salmon supreme topped with a garlic prawn parcel and served on a bed of wilted pak choi, wild and jasmine rice and with a saffron cream reduction.
 - English blue cheese, leek and chestnut risotto drizzled with truffle oil and topped with parmesan and watercress (V)
- Lamb shank slowly roasted in garlic and ale and served with caramelized onion and crushed rosemary mash and seasonal vegetables
 - Local beef marinated overnight in white Rioja wine then cooked in a sauce of root vegetables, onions, mustard and bay leaves. Served with herb crouton dumpling and seasonal vegetables.

Puddings

- Christmas pudding served with brandy sauce and Chantilly cream.
- Brioche bread and butter cranberry pudding with vanilla custard.
 - Dark chocolate and orange mousse.
 - Creamy eggnog panna cotta with mulled berry compôte
 - Selection of English cheese and biscuits

Finale

• Tea or coffee and a mince pie.

CHILDREN'S MENU £10.50 a head

Mains

- Roast turkey with trimmings
- Turkey groujons with chips and peas
- Pigs in blankets with mash, peas and gravy

Puddings

- Banoffee sundae
- Chocolate brownie and ice-cream

THE LAMB INN – Dr Crouch's Road, Eastcombe, Stroud, GL6 7DN - Phone 01452 770 261

Full Name	Il Name Company Name if applicable												Contact Telephone number															
Full address	Contact email address															_												
Person responsible for the booking	Date of the meal										Time of meal								_ No									
Total Amount Due £	50% Deposit Amount Due £									Signature								ure										
Guest Name	Starters				Mains					Pudding						Children's Men								Special Requirements				
	Pulled Pork	Goats Cheese	Fisherman's Soup	Quiche	Chicken Livers			Turkey	Salmon	Risotto	Lamb Shank	Marinated Beef			Christmas Pudding	Bread & Butter Pud	Chocolate Mousse	Eggnog Panna Cotta	Cheese & Biscuits			Roast Turkey	Turkey Grujons	Pigs in Blankets	Chocolate Brownie	Banoffee Sundae		
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