



THE LAMB TAVERN
CHRISTMAS PACK

2021



ENQUIRE TODAY

Contact our Events Manager, Jonna, for more
booking information:

Tel: 0207 6262 454

Email: lambtaavern@youngs.co.uk



CHRISTMAS BREAKFAST MENU

Treat your team to a delicious Champagne breakfast.

£18 per person

*Including a tea or americano coffee,
Toast & orange juice*

The Lamb Tavern Full English

The Vegetarian Lamb Tavern Full English (vegan option available)

Eggs Benedict

Eggs Royale

Poached eggs & smashed avocado on toast

Add a little extra sparkle

Pierre de Bry Champagne Brut £48

Perrier Jouët Grand Brut NV £64

Perrier Jouët Blason Rosé NV £ 78.50

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. Tables of 6 or more are subject to a discretionary service charge of 12.5% which will be added to your bill.

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CHRISTMAS FEAST

Starters

- Roast cauliflower soup, chestnut gremolata, sourdough (vg)
Smoked goose breast, watercress & chicory salad, port pickled plums
Devon crab salad, mayonnaise, pickled fennel, watercress & chilli
Burrata, radicchio, grapefruit, chicory & fennel salad (v)
Maple roast beetroot, cherries, goat's curd & tarragon salad (v)

Mains

- Crown of English turkey, stuffed leg, pig in blanket,
goose fat roast potatoes, crushed Winter roots, creamed leeks & Brussel sprouts,
maple roast parsnip, Savoy cabbage, cranberry sauce, gravy
Gressingham duck breast, celeriac & horseradish mash,
roast shallot, cherries, rainbow chard
Wild mushroom, butternut squash & pearl barley risotto,
cavolo nero, toasted chestnuts (vg)
Hampshire game & celeriac shortcrust pie, crushed carrot, swede & lovage, gravy
Devon crab & lobster tortellini, rainbow chard, samphire, lemon butter sauce
Pan fried gnocchi, maple roast courgettes,
preserved lemon, rocket pesto, toasted chestnuts (vg)

Puddings

- Young's Double Chocolate Stout Christmas pudding, brandy butter ice cream (v)
Bramley apple, fig & chestnut crumble, vanilla custard (v)
Salted chocolate, hazelnut & Kirsch cherry mousse (v)
Cropwell Bishop Beauvale blue cheese, quince jelly, celery, seeded crispbread (v)
Blood orange, ginger & pistachio syllabub (vg)

3 courses £45

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ADD SOME SPARKLE

Each item is priced per person

For the table

Young's ale sourdough, orange & chestnut butter (v) £3.50

Mixed vegetable crisps, lemon verbena olives, seeded crispbread (v) £3.00

Baked Cornish camembert, cranberries, walnuts, pistachios, toasted sourdough (v)

£4.50

Dressed Colchester oysters, shallot vinegar, lemon, Tabasco £5.00

Sides

Pigs in blankets £4.00

Dauphinoise potatoes (v) £4.00

Truffled cauliflower cheese (v) £4.00

Brussel sprouts, bacon & chestnuts £4.00

Ox cheek & blue cheese croquettes £4.00

To finish

Coffee, mince pie (v) £4.00

Dark chocolate truffles x 3 (v) £3.50

Cropwell Bishop Beauvale blue cheese & port (v) £7.00

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CHRISTMAS SHARING

Priced per board

Each board serves 4 people

Turkey, apricot & pistachio Scotch egg, pig in blanket sausage roll, crackling, English mustard, HP brown sauce £26

Suffolk salami & Cobble Lane Coppa, seeded crispbread, roast artichokes, pickles, caperberries, figs £30

Baked Cornish camembert, cranberries, walnuts, pistachios, toasted sourdough (v) £28

Beetroot hummus, lemon & parsley hummus, red & white chicory, celery, figs, little gem, radishes, toasted sourdough(vg) £25

Dressed Colchester oysters, shallot vinegar, pomegranate & chive, salmon caviar, yuzu & tarragon, chervil gremolata £32

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CHRISTMAS PACKAGES

Adding a little sparkle to your festive party

The Arrival

Arrival drinks

Choose from Prosecco, Hot G&T or Mulled wine
to have on arrival of your party

Priced from £6pp

Martini Trees

Our trees serve 12 and include both Espresso Martinis
and Passion fruit Martinis

£120

The Main Event

Festive party pack packages

Based on 12ppl

This includes 2 bottles of prosecco on arrival,
bucket of 12 beers and a magnum of Minuty Rose

£200

Seasonal Wine pairing

Enjoy 3 125ml of wine served with your starter,
main and pudding.

These wines include *Vialetto Pinot Grigio DOC, Ca'Di Mezzo Gavi, Featherdrop
Bay Sauvignon Blanc, Tormaresco Primitivo, Jealousy Pinot Noir, Finca La Colonia
Coleccion Malbec, Ode au Muscat Moelleux*

Prices at £25pp

Festive Dining Package

Based on 12ppl and includes an arrival drink per person, half a bottle of
wine, and an after-dinner tittle.

Prices start from £24.50



CHRISTMAS PACKAGES CONTINUED...

Drinks

Magnums of wine

Upgrade your party and opt for a magnum of wine, these are the equivalent of two bottles and we have Prosecco, white and red options

Priced from £72

Bubbles & Champagne

Get the party started and upgrade with a bottle or two of bubbles for your booking

Priced from £33.75

To finish off

Mince pies & Boozy tipples

Enjoy a mince pie and boozy coffee or after dinner cocktail

Priced from £15

Late Night Bites

Selection of 6 bacon and/or sausage butties to finish off the night

Prices at £35

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