To find out more about spending Christmas with us, visit butcombe.com/christmas
Whether it’s Christmas Day, your work Christmas party, a small gathering of family and friends, and everything in between, we have menus for every festive occasion.

For those that want to try something new, take a look at our new afternoon tea menu for something a little different this year. We also have our traditional festive and Christmas Day menus.

Have a read through our How To Book section for everything you may need to know ahead of booking. If you have any questions at all, please don’t hesitate to get in touch and we will do our best to accommodate. We look forward to celebrating the festive season with you.

Happy Christmas from everyone at The Lamb Inn.

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### FESTIVE MENU

**VEGAN FESTIVE MENU**

3 COURSES £27 / 2 COURSE WEEKDAY LUNCH £21 / KIDS £13

#### STARTERS

- Celeriac & apple soup (v, gfo)
  - Blue cheese, bread & butter
- Chicken liver pâté, brioche toast (gfo)
  - Butcombe ale red onion chutney, crispy shallots
- Potted Cornish smoked mackerel (gfo)
  - Horseradish, dill crème fraîche, toast, sweet pickled cucumber
- Wild mushroom, Cheddar, onion & thyme tart (v)
  - Green pesto, Dorset mixed leaves

#### MAINS

- Roast ballotine of turkey, bacon, stuffing, cranberry sauce (gfo)
- Pig in blanket, roast potatoes, root vegetables, red cabbage, winter greens, turkey gravy
- Slow cooked blade of beef & red wine stew (gf)
  - Horseradish mash, roasted carrots, brussel sprouts & bacon
- Brixham cod & herb crust
  - Wilted greens, roasted new potatoes, leek, bacon & white wine sauce
- Cumin butternut squash, lentil, chickpea wellington (ve)
  - Roasted new potatoes, winter greens, roasted carrots, veggie jus

#### PUDDINGS

- Butcombe ale Christmas pudding
  - Brandy custard
- St Clements cheesecake (v)
  - Orange curd, lemon sorbet
- Dark chocolate & salted caramel mousse (v, gf)
  - Popcorn, peanut butter
- Apple & blackberry crumble (v, gf)
  - Vanilla ice cream

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### VEGAN FESTIVE MENU

3 COURSES £27 / 2 COURSE WEEKDAY LUNCH £21

#### STARTER

- Celeriac & apple soup (ve)
  - Crusty bread & vegan butter

#### MAIN

- Cumin butternut squash, lentil & chickpea wellington (ve)
  - Roast carrots, new potatoes, winter greens

#### PUDDING

- Chocolate & orange mousse cake (ve, gf)
  - Vegan ice cream

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**TAILOR YOUR CELEBRATION**

Ask us about our buffet options for your festive parties.
CHRISTMAS DAY MENU

£65 PER PERSON

ARRIVAL
Cheddar, blue cheese & thyme puff pastry straws (v)

STARTERS
Baked goat’s cheese Waldorf salad (v, gf)
Pear, celery, pickled & candied walnuts
Duck liver pâté, brioche toast (gfo)
Roasted spiced plum chutney
Stout cured smoked salmon (gf)
Pickled cucumber, dill & mustard sauce, watercress
Cauliflower soup (v, gfo)
Onion bhaji, coriander, bread & butter

MAINS
Roast turkey breast, pork & herb stuffing (gf)
Pigs in blankets, roast potatoes, root vegetables, winter greens, turkey gravy, cranberry sauce
Fillet of beef & wild mushrooms (gf)
Pearl onions, pancetta, red wine sauce, roast potatoes, roast carrots
Herb crusted Cornish hake & mussels
New potatoes, sea vegetables, spinach, garlic & lemon butter
Cumin butternut squash, lentil & chickpea wellington, vegan jus (ve)
Roast potatoes, root vegetables, winter greens

PUDDING
Butcombe ale Christmas pudding
Thick pouring brandy cream
Toffee popcorn cheesecake (v)
Caramel sauce, salted caramel ice cream
Dark chocolate & espresso brownie (v, gf)
Cherry sauce, hazelnut brittle, vanilla ice cream
Spiced egg nog crème brûlée (v)
Orange & clementine shortbread

TO FINISH
Tea, filter coffee, festive petit fours

VEGAN CHRISTMAS DAY MENU

£65 PER PERSON

ARRIVAL
Pecan & sage stuffed dates (ve)

STARTER
Roast beetroot & apple salad (ve)
Green herb oil, soya yogurt dressing

MAIN
Cumin butternut squash, lentil & chickpea wellington, vegan jus (ve)
Roast potatoes, root vegetables, winter greens

PUDDING
Saffron poached pear (ve)
Blackberry sorbet

TO FINISH
Tea, filter coffee, vegan mince pies (ve)

KIDS CHRISTMAS DAY MENU

£30 PER PERSON

STARTER
Mac ‘n’ cheese nuggets, ketchup (v)

MAINS
Roast turkey, bacon, stuffing, cranberry sauce (gf)
Pig in blanket, roast potatoes, root vegetables, winter greens, turkey gravy
(Vegetarian option available on request)

PUDDING
Knickerbocker glory (v, gf)

TO FINISH
Clifton hot chocolate, marshmallows (v, gf)
Christmas festive afternoon tea includes:
A selection of festive sliders
Fruit scones, clotted cream and jams
Savouries
Chocolates & mince pies
Pot of tea or coffee
Add a glass of Prosecco £5.80

Available for pre-order on the following dates:
26th November, 3rd December, 10th December and 17th December

£15 PER PERSON

HOW TO BOOK
Christmas is all about enjoying time with family and friends, so we try to make the booking process as easy as possible.

The Festive menu will be available 25th November – 5th January, excluding 25th/26th December and 1st January. The Christmas Day menu is available only on 25th December.

For Christmas Day bookings a non-refundable deposit of 50% is required and full payment by 18th December. For all other festive menus a non-refundable deposit of £10pp is required to confirm a Christmas booking. Your booking is confirmed on receipt of deposit.

Pre-orders will be required 7 days before the booking date. Please pick up a Booking Form from the bar or download from the website to complete menu choices for each member of your party.

If you would like to pre-book wines, please let us know when you book your table or at any point up until 7 days ahead of your booking.

Kids menu recommended for little ones and children 12 years and under.

Other promotions including Butcombe Wednesday discount does not apply to any Festive/Christmas menus.

ALLERGEN INFORMATION
(v) – not just for vegans, (ve) – not just for vegans, (gf) – gluten free, (gfo) – gluten free option available.

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request. Our fish dishes may contain small bones, please take care. We cannot guarantee the total absence of allergens in our dishes.