



THE LAMB INN
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AT THE LAMB INN



To find out more about spending Christmas with us,
visit butcombe.com/christmas

WELCOME TO CHRISTMAS AT THE LAMB INN



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.



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

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



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)

AFTERNOON TEA TUESDAYS

£15 PER PERSON

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

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 veggies, (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.