

THE SLAUGHTERED LAMB

- CHRISTMAS MENU 2020-

- Starters -

Smoked salmon, pickled cucumber, herbed cream cheese & toasts

Grilled goat's cheese, roast beetroots, cranberry dressing, chicory & walnuts (v)

Chicken liver parfait, cherry compote, balsamic onions & sourdough

Roast beetroots, vegan cream cheese, cranberry dressing, chicory & walnuts (vg)



- Mains -

Roast turkey breast, pork & herb stuffing, roast potatoes, parsnips, carrots, Brussels sprouts, pigs in blankets & gravy

Butternut squash wellington, roast potatoes, parsnips, carrots, Brussels sprouts & veg gravy (vg)

Fish & chips, battered cod, tartare sauce, mushy peas & lemon



- Desserts -

Christmas pudding, brandy cream & red berries

Salted caramel brownie, chocolate sauce, chantilly cream, candied orange

Apple tart, toasted almonds, honeycomb ice cream, stem ginger

White chocolate peanut blondie, passion fruit sorbet & candied orange vg

Black cow vintage cheddar, chutney & oatcakes

3 Courses £25

Gluten free and allergen free options are also available. Please ask for further information.

Menu available from the 24th of November and throughout the festive period via pre-booking with a minimum table of 2 people, and maximum table of 6 people.

To book please email info@theslaughteredlambpub.com or speak to a member of staff.