

## Christmas Day Menu 2011

### To start

**Homemade broccoli and Shropshire Blue soup**  
with honey-roasted parsnip croutons served with granary bread. (v)

**Mat's Crawley mushrooms**  
Cooked in a creamy garlic & Dijon mustard sauce, served on toasted olive bread with melted mozzarella. (v)

**Oxford blue cheese, pear & walnut salad**  
With French beans, spinach and beetroot leaves, tossed in our gentle house dressing. (v)

**Chilli & garlic king prawns on toasted olive bread**  
Served with a sweet chilli mayonnaise dip and mixed leaf salad.

**Lambs kidneys, pan-fried in a creamy mustard & Madeira sauce**  
Served on a garlic-rubbed crostini.

### To refresh the palate

A zingy Champagne sorbet served with frosted mint.

### The main event

*All served with goose-fat roasted potatoes, honey-glazed parsnips, tarragon-buttered carrots and brussel sprouts tossed with bacon and chestnuts. (vegetarian options available upon request).*

**Traditional Roast Norfolk Turkey**  
Served with home made apricot & chestnut stuffing, bacon wrapped chipolatas with a rich gravy and home made bread sauce.

**Stilton, brie, mushroom & chestnut pie**  
Topped with a buttery short crust pastry. (v)

**Steamed mussels**  
In a delicate saffron and sauvignon blanc sauce.

**Clove & honey baked gammon**  
With our delicious white onion sauce.

**Slow roasted lamb shank**  
In a smoked bacon, red wine & pomegranate jus served with horseradish mash.

**Free-range chicken breast en crouete**  
On a creamy sherry sauce served on a lattice of fresh asparagus.

### Something sweet

Traditional Christmas pudding and brandy sauce (ideal with a glass of dessert wine)  
Sticky toffee pudding, with cream  
Tart au citron, with cream  
Strawberry blush with hot chocolate fudge sauce  
Bramley apple & winter berry crumble, with cream

### To finish

**Welsh & English cheese board**  
Our selection of popular Welsh and English cheeses, with homemade red onion marmalade, celery and savoury biscuits  
Ideal with a glass of ruby port

**Mince pies, coffee and mints.**

**Five courses for £65.00 per person**

(Young Diners Xmas Day menu available upon request. £20.00 for 3 courses.)

Some dishes may contain nuts.

A non-returnable deposit of £20.00 per person will be required to secure your booking, see enquiry form for more details.

Reservations & enquiries can be made on  
Tel No: 01993 703753 | Email: [info@thelambcrawley.com](mailto:info@thelambcrawley.com)



## CHRISTMAS DAY 2011 Booking Form

Please complete the form below:

Indicate each course choice by placing a number in the relevant box. All menu selections need to arrive to us one week prior to your booking at the latest.

Name of Booking:
Date of Booking:
No of guests:
Contact Number:
Deposit/Date:

### Starters

#### HOMEMADE BROCCOLI AND SHROPSHIRE BLUE SOUP

with honey-roasted parsnip croutons served with granary bread (v)

#### MAT'S CRAWLEY MUSHROOMS

Cooked in a creamy garlic & Dijon mustard sauce, served on toasted olive bread with melted mozzarella (v)

#### OXFORD BLUE CHEESE, PEAR & WALNUT SALAD

With French beans, spinach and beetroot leaves, tossed in our gentle house dressing (v)

#### CHILLI & GARLIC KING PRAWNS ON TOASTED OLIVE BREAD

Served with a sweet chilli mayonnaise dip and mixed leaf salad

#### LAMBS KIDNEYS, PAN-FRIED IN A CREAMY MUSTARD & MADEIRA SAUCE

Served on a garlic-rubbed crostini

No's

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### Main Event

All served with goose-fat roasted potatoes, honey-glazed parsnips, tarragon-buttered carrots and brussel sprouts tossed with bacon and chestnuts. (vegetarian alternatives available upon request)

#### TRADITIONAL ROAST NORFOLK TURKEY

Served with home made apricot & chestnut stuffing, bacon wrapped chipolatas with a rich gravy and home made bread sauce

#### STILTON, BRIE, MUSHROOM & CHESTNUT PIE

Topped with a buttery short crust pastry (v)

#### STEAMED MUSSELS

In a delicate saffron and sauvignon blanc sauce

#### CLOVE & HONEY BAKED GAMMON

With our delicious white onion sauce

#### SLOW ROASTED LAMB SHANK

In a smoked bacon, red wine & pomegranate jus served with horseradish mash

#### FREE-RANGE CHICKEN BREAST EN CROUTE

On a creamy sherry sauce served on a lattice of fresh asparagus

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### Something Sweet

#### TRADITIONAL CHRISTMAS PUDDING AND BRANDY SAUCE

ideal with a glass of dessert wine

#### STICKY TOFFEE PUDDING

with cream

#### TART AU CITRON

with cream

#### STRAWBERRY BLUSH

with hot chocolate fudge sauce

#### BRAMLEY APPLE & WINTER BERRY CRUMBLE

With cream

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### To Finish

#### WELSH & ENGLISH CHEESE BOARD

Our selection of popular Welsh and English cheeses, with homemade red onion marmalade, celery and savoury biscuits. Ideal with a glass of ruby port

Five courses for £65.00 per person

(Young Diners Xmas Day menu available upon request.  
£20.00 for 3 courses)

See Enquiry Form for Terms & Conditions.



Thank you for your enquiry regarding Christmas 2011 at the Lamb Inn, Crawley. We have pleasure in enclosing our Christmas Day Menu and booking information. In order to ensure the smooth running of your booking please read the notes carefully.

PLEASE COMPLETE THE FORM BELOW AND RETURN TO US AS SOON AS POSSIBLE

PARTY NAME: \_\_\_\_\_

NO. OF ADULTS: \_\_\_\_\_ NO. OF YOUNG DINERS: \_\_\_\_\_ NO. HIGH CHAIRS RQD: \_\_\_\_\_

PREFERRED SITTING TIME (please tick all if flexible)

12:00  12:30  13:00  13:30  14:00  14:30

CONTACT NAME: \_\_\_\_\_ TELEPHONE NUMBER: \_\_\_\_\_

EMAIL ADDRESS: \_\_\_\_\_

HOME ADDRESS: \_\_\_\_\_

POSTCODE: \_\_\_\_\_

Please ensure all your guests are aware of the booking name to avoid confusion upon arrival.

To confirm your **Christmas Day** booking we require a deposit of £20 per head. Please complete the details below

MASTERCARD  VISA  SWITCH  OTHER

CARD NUMBER:

VALID FROM:   /   EXPIRES:   /

3 digit security number:

CARD HOLDER'S NAME (please print): \_\_\_\_\_

CARD HOLDER'S SIGNATURE (if present): \_\_\_\_\_

I have read and understood all terms and conditions and agree to comply with them.

A deposit of £20 per person will be made to this credit card in order to secure your booking. Full payment of the balance must be made by **15<sup>th</sup> December 2011**.

If you have to cancel then 10 days' notice will be required for a full refund. If you have to cancel on or after **15<sup>th</sup> December 2011** we regret that your deposit cannot be refunded. 5 days' notice is required if your numbers change.

**PLEASE POLITELY NOTE THE FOLLOWING TERMS AND CONDITIONS**

1. All bookings must be confirmed, with a £20 deposit, per person.
2. Full payment of the balance must be made by 15<sup>th</sup> December 2011.
3. An enquiry does not constitute a booking.
4. Please ensure your party is seated as close as possible to the booking time.
5. A service charge of 10% will be added to your final bill for satisfied customers.
6. If you have to cancel then 10 days' notice will be required for a full refund. If you have to cancel on or after 15<sup>th</sup> December 2011 we regret that your deposit cannot be refunded. 5 days' notice is required if your numbers change.