



Christmas Fayre Menu 2011

To start

Hearty spiced parsnip & coconut soup
Topped with croutons. (v)

Smoked salmon
On a bed of dressed salad with a caper & dill dressing served with wholemeal bread & butter

Mat's Crawley mushrooms
Chestnut & button mushrooms cooked in a creamy garlic sauce, with white wine & a hint of Dijon mustard served on toasted olive bread & melted mozzarella. (v)

Wild game terrine
Served with toasted olive bread, watercress & fresh black cherries.

Confit of shredded marinated duck
Served with an irresistible hoi sin dip and a walnut & apple salad.

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 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.

Venison bourguignon
Pot-roasted local venison, cooked in red wine, smoked bacon & shallot gravy served with horseradish dumplings.

Sole Florentine
Grilled whole lemon sole served in a gentle white wine & mussel sauce, served with a spinach & wild mushroom timbale.

Chicken en croute
Chicken breast stuffed with a mushroom & thyme duxelle baked in puff pastry served with a Shaken Oak wholegrain mustard sauce.

Stilton, mushroom and chestnut pie
A rich home made vegetarian pie topped with a buttery short crust pastry. (v)

Something sweet

Traditional Christmas pudding & home made brandy sauce
Winter-berry Eaton mess, a delicious combination of winter berries mixed with meringues and Chantilly cream
Apple & Blueberry Crumble served with custard
Chocolate truffle cheesecake with fresh cream
Award winning Welsh & English Cheeseboard
A selection of finest cheeses with savoury biscuits served with celery & apple (*subject to a £3 supplement*). Ideal with a glass of port

To finish
Coffee & warm mince pies.

£24.50 per person
(Xmas Fayre Young Diners menu available for £12.50)

Terms & Conditions - Xmas Fayre menu runs from 28th November to 23rd December 2011 inclusive. Prices are per person including VAT. Service charge not included for parties of 15 or less. A 10% service charge will be added for satisfied parties of 15 or more. A non-returnable deposit of £15.00 per person will be required to secure your booking.

Reservations & enquiries can be made on
Tel No: 01993 703753 | Email: info@thelambcrawley.com

CHRISTMAS FAYRE 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

HEARTY SPICED PARSNIP & COCONUT SOUP
Topped with croutons (v)

SMOKED SALMON
On a bed of dressed salad with a caper & dill dressing served with wholemeal bread & butter

MAT'S CRAWLEY MUSHROOMS
Wild mushrooms cooked in a creamy garlic & Dijon mustard sauce, served on toasted olive bread with melted mozzarella (v)

WILD GAME TERRINE
Served with toasted olive bread, watercress & fresh black cherries

CONFIT OF SHREDDED MARINATED DUCK
Served with an irresistible hoi sin dip and a walnut & apple salad

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

VENISON BOURGUIGNON
Pot-roasted local venison, cooked in red wine, smoked bacon & shallot gravy served with horseradish dumplings

SOLE FLORENTINE
Grilled whole lemon sole served in a gentle white wine & mussel sauce, served with a spinach & wild mushroom timbale

CHICKEN EN CROUTE
Chicken breast stuffed with a mushroom & thyme duxelle baked in puff pastry served with a Shaken Oak wholegrain mustard sauce

STILTON, MUSHROOM AND CHESTNUT PIE
A rich home made vegetarian pie topped with a buttery short crust pastry (v)

Something Sweet

TRADITIONAL CHRISTMAS PUDDING
and home made brandy sauce

WINTER-BERRY EATON MESS
A delicious combination of winter berries mixed with meringues and Chantilly cream

APPLE & BLUEBERRY CRUMBLE
Served with custard

CHOCOLATE TRUFFLE CHEESECAKE
With fresh cream

AWARD WINNING WELSH & ENGLISH CHEESEBOARD
A selection of finest cheeses with a selection of savoury biscuits served with celery & apple (*subject to a £3 supplement*).

TO FINISH
Coffee & mince pies

£24.50 per person

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