

Sample Party menu

Watercress Soup, Smoked Haddock Beignet

Cornish Crab , Pink Grapefruit Salad, Bloody Mary Dressing

Goats Cheese "Hash Brown" with Tomato Chutney (V)

Terrine Of Taylor's Ham Hock with Pineapple Pickle

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"5hr Braise" Blade of Local Beef, Creamed Mash,
Mushroom Pate & Buttered Greens

Loch Duart "Freedom Food" Salmon", , New Potatoes,
Shetland Mussels "Provencal Style"

White Post Farm Rare Breed Pork, Pot Roast Potato,
Sage & Onion Fritter

Wild Mushroom & Spinach Pie,
Lincolnshire Poacher Crust, Red Wine Leeks (V)

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All our ingredients are fresh and most sourced locally where possible.

Please note some dishes may contain nuts.

Please note a Discretionary service charge of 10% will be added to
your bill with parties of 8 or more.

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Desserts

Warm Chocolate pudding, vanilla Ice cream
(please allow 12 min cooking)

Passion Fruit Tart with Coconut Sorbet

Iced Custard Parfait with Rhubarb Jelly &
Poached Southwell Rhubarb

Selection of English cheeses served with homemade
chutney, poached kumquats and cheese biscuits
(£1 supplement)

2 COURSES £22

3 COURSES £28 pounds

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