

THE LAMB INN, SILVERTON

Christmas Menu 2026

THREE COURSES £35.00 | TWO COURSES £29.00

From Tuesday 1st to Saturday 19th December
Excluding Sunday & Monday

Booking & Pre-Orders required for all size parties
£10 Deposit Per Person

STARTERS

HONEY ROAST PARSNIP & CIDER APPLE SOUP (V)

CHESTNUT CRUMB, CRUSTY SOURDOUGH BREAD (GF AVAILABLE)

CHICKEN & HAM TERRINE

PICCALILLI, MELBA TOAST (GF AVAILABLE)

BATTERED BRIE WEDGES (V)

CRANBERRY SAUCE, MIXED LEAVES

PRAWN & AVOCADO COCKTAIL

BABY GEM, MARIE ROSE SAUCE, GRANARY BREAD (GF AVAILABLE)

MAINS

WEST COUNTRY ROAST TURKEY

SAGE & ONION STUFFING, CRANBERRY SAUCE

ROAST RIB OF WEST COUNTRY BEEF

YORKSHIRE PUDDING, HORSERADISH SAUCE

HONEY & WHOLE-GRAINED MUSTARD GLAZE GAMMON

FESTIVE NUTROAST (V) (PB)

CARAMELISED ONION GRAVY

ALL THE ABOVE SERVED FROM THE CARVERY WITH ROAST & NEW POTATOES, HONEY
ROASTED PARSNIPS, CAULIFLOWER CHEESE & FRESH VEGETABLES

MONKFISH & KING PRAWN COCONUT CURRY (GF)

BASMATI RICE, MANGO CHUTNEY, PAPPADOM

DESSERTS

TRADITIONAL CHRISTMAS PUDDING (GF) (PB AVAILABLE)

CLOTTED CREAM OR VANILLA ICE-CREAM

TRIO OF MINI PUDDINGS

SALTED CARAMEL BROWNIE, FRUITS OF FOREST PAVLOVA & TIRAMISU

RASPBERRY SORBET (V) (PB) (GF)

SOUTHWEST CHEESEBOARD

GRAPES, APPLE, WEST COUNTRY CHUTNEY, BISCUITS (GF AVAILABLE)

**If you have any allergies, please add details on the
booking form**