



THE
LAMB INN



AXBRIDGE

*Join us this
Christmas*

**Delicious festive food
and drink with family
and friends.**



JOIN US THIS CHRISTMAS

**From intimate family gatherings to festive fun
with friends, we've got you covered!**

How To Book

Bookings can be made via our website, phone and email,
or just pop in and have a chat with the team.

lambaxbridge.co.uk/christmas
0193 473 2253

lamb@butcombepubs.com

The Lamb, The Square, Axbridge, Somerset, BS26 2AP

Important Info

- Festive Menu and Sharing Board Menu available
November 6th 2023 - January 7th 2024, excluding
December 25th, 26th, 31st and January 1st.
- We require a £10/pp deposit to confirm Festive Menu
and Sharing Board Menu bookings, and a £25/pp deposit
for Christmas Day bookings.
 - Pre-orders are required for all bookings,
and these can also be made for drinks.
- Other promotions (including Butcombe Wednesday discount)
do not apply to the Festive Menu or Sharing Board Menus.
- View full Terms & Conditions on our website: butcombe.com/christmas





Christmas Day

Starters

Severn & Wye smoked salmon and prawn salad
Avocado, piquillo peppers, preserved lemon mayonnaise

Duck liver mousse
Spiced plum chutney, pickled carrots, brioche

Curried parsnip and red lentil soup
Coriander chutney, coconut yoghurt, garlic naan (ve)

Jerusalem artichoke and caramelised onion tart
Soused pear, truffle vinaigrette (ve)

Mains

All served with roast potatoes, winter greens, maple-roast root vegetables, and jugs of gravy for the table

Kelly Bronze turkey breast, pork and chestnut stuffing
Pigs in blankets, mulled wine cranberry sauce

Stokes Marsh Farm aged beef sirloin
Yorkshire pudding, parsley and shallot crumbed carrot, horseradish sauce

Chalk Stream trout en crouete
Creamed spinach, caramelised lemon, dill, Prosecco cream sauce

Heritage squash, beetroot and chickpea Wellington
Celeriac puree, spiced plum ketchup, wild mushroom gravy (v) (veo)

Puddings

Butcombe ale Christmas pudding
Thick pouring brandy cream, redcurrants (v)

Chocolate and salted caramel fondant
Madagascan vanilla ice cream, hazelnut meringue (v)

Caramel roasted pineapple
Coconut sorbet, passionfruit, lime, pistachio praline (ve)

British cheese
A selection of local cheeses, quince jelly, crackers, chutney

(Can't decide? Cheese available as an additional course for just £5/pp)

To Finish

Tea and filter coffee, handmade chocolate truffles

£79.95

Festive Menu

Starters

Heritage squash, cider and chestnut soup
Sourdough, baked apple butter (v)

Duck liver mousse
Spiced plum chutney, pickled carrots, brioche

Prawn, potato and crayfish cakes
Preserved lemon, watercress, cucumber, brown crab mayonnaise

Jerusalem artichoke and caramelised onion tart
Soused pear, truffle vinaigrette (ve)

Mains

Kelly Bronze turkey ballotine
Goose fat roasties, winter greens, pigs in blankets, mulled wine cranberry sauce

Slow-cooked blade of Hereford x Angus beef
Bourguignon sauce, glazed carrot, smoked parsnip mash

Cornish lingcod fillet
'Nduja butter, potato gnocchi, tomato, olive and caper sauce

Symplicity 'chorizo', leek and butterbean pie
Hasselback potatoes, creamed sprouts, roast carrots, romesco sauce (ve)

Puddings

Spiced sticky date pudding
Gingerbread ice cream, rum butterscotch (v)

Passionfruit and clementine posset
Boozy pomegranate compote, almond wafers (v)

Valrhona chocolate and illy espresso brownie
Sour cherry sorbet, maple granola (v)

Toffee apple, fig and chestnut crumble
Mincemeat ice cream or custard (v) (veo)

Additions

British cheese, quince jelly and crackers + £12pp
Handmade chocolate truffles + £4.5pp
Viennese mince pies with clotted cream + £4pp

£35.95





Festive Sharing Boards

Each board serves 4-6 people

Butcher's Board £40

Turkey and sage sausage rolls, mulled wine cranberry sauce, honey-glazed pigs in blankets, Stornoway black pudding Scotch eggs, English mustard mayonnaise

Fisherman's Board £45

Severn & Wye smoked salmon, whipped smoked mackerel, sourdough, pickled cucumber, little prawn cocktails, devilled whitebait, tartare sauce

Camembert Board £35


Rosemary-baked Camembert, garlic buttered dipping bread, pigs in blankets, pickles, sticky onion marmalade

Charcuterie Board £40

Suffolk salami, Cornish pork rillettes, air-dried ham, duck liver mousse, spiced plum chutney, celeriac remoulade, house pickles, toasted sourdough

Plant-based Board £35

Symplicity sausage rolls, smoked chilli jam, roasted squash hummus, dukkah, grilled sourdough, chicory and gem salad, beetroot falafel, tahini yoghurt, root vegetable crisps (ve)



*For a group of 20 we recommend ordering 4 boards to enjoy a good selection.
Ask the team if you'd like more info!*

Allergen Info - (v) Veggie friendly, (ve) Vegan, (veo) Vegan option available on request. Ask a team member for gluten-friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.



Festive Drinks

We have a fantastic choice of seasonal drinks, award-winning Butcombe beer and festive cocktails to enjoy with your Christmas meal!

You can pre-order bottles of still or sparkling wine when making your booking from the list below...

Sparkling

Vaporetto Prosecco NV - Veneto, Italy // 31
blossom, apple and hints of apricot and citrus

Palmer & Co Brut Reserve NV - Champagne, France (ve) // 65
combining exceptional fruitiness and delicate notes

White

La Maglia Rosa Pinot Grigio IGT Provincia di Pavia - Campania, Italy (ve) // 28.5
crisp, fruity and floral

Johnson Estate Sauvignon Blanc - Marlborough, New Zealand // 33
passionfruit and grapefruit

Rosé

Conto Vecchio Pinot Grigio Blush, Pavia - Veneto, Italy (ve) // 26.5
light with red fruit flavours

Red

The Paddock Shiraz - Murray Darling, Australia (ve) // 26.5
red berries and peppery spice

Tilia Malbec - Mendoza, Argentina (ve) // 31.5
plum, blackberry and dark chocolate

*ve: vegan o: organic
(All prices by the bottle)*

Book now or make an enquiry:

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PRIVATE HIRE

Looking for your own space to celebrate?

We have two versatile private rooms, perfect for festive gatherings!

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