

THE Lampery

£60 Private Dining Menu

Please select three main courses options for your guests to make their pre-order selection from. One main course should be the vegetarian option

The Beginning

Slow cooked pork belly
*braised yellow endive,
clementines, red wine jus*

Jerusalem artichoke soup
chive oil, artichoke crisp

Beetroot salad
*goat's cheese mousse, candied
walnuts, pickled shallots*

The Middle

Lamb rump
Chantenay carrots, crispy kale, jus

Pan-fried fillet of cod
*cannellini cassoulet, guanciale crisp,
rosemary oil*

Traditional Turkey
*potato fondant, pigs in blankets, Brussel
sprouts, jus*

Gnocchi
*black olives, smoked aubergine
puree, confit tomato*

**All served with seasonal vegetables and potatoes*

The End

Christmas pudding
brandy butter

Bramley apple crumble
vanilla ice cream

Selection of ice cream



“We eat heartily”

S. Pepys diary, 1665

Our menu is a sample of the style of dishes supplied, some items may change due to seasonal availability

All prices are inclusive of VAT. An optional 12.5% service charge will be added to your bill. Some items in this menu contain nuts or derivatives of nuts, which in certain people can lead to allergic reactions. If you have any food allergy or intolerance, please advise the staff before ordering.