

# THE Lampery

## Christmas Day Menu - £90

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### The Prelude

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Chefs amuse bouche

### The Beginning

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Duck liver terrine  
*sourdough toast, plum jelly,  
toasted pistachio*

Burrata  
*ratatouille, basil oil*

Squash & ginger soup  
*sage, pecorino crisp*

Beetroot cured salmon  
*dill & Greek yoghurt, piccalilli*

### The Prelude

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Chefs' sorbet

### The Main Story

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Turkey medallions  
*potato fondant, pigs in blankets,  
Brussel sprouts, stuffing, jus*

Truffle fettuccine  
*wild mushrooms, chives*

Grilled salmon  
*mashed potato, leek velouté*

Pan-fried Duck breast  
*Caramelised onion, fermented  
radicchio, jus*

*\* All served with seasonal vegetables & potatoes*

### The End

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Christmas pudding  
*vanilla ice cream, brandy butter*

Bramley apple crumble  
*vanilla ice cream*

Selection of British cheese  
*ale & pear chutney, grapes &  
biscuits*

### The Addenda

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Coffee & infusions served with mince pies



*“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.