



## CHRISTMAS AT LAMBERTS

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With the inevitability of time Christmas is upon us again and our Chef Andrew Bradford helped by his intrepid team have been working tirelessly to titillate your taste buds with an array of dishes from our fine land. We have scoured the length and breadth of this fair isle to source the finest produce, from Yun our Welsh forager to the ridiculously hard working fishermen down in Hastings (the only sustainable fishery in the UK) we have badgered and pestered them to find out what will be slaughtered, caught or picked during the dark month of December.

### CHRISTMAS PARTIES

We would be delighted to accommodate your Christmas gathering at Lamberts, we can cater for parties from 1 to 65. All parties above ten must pre-order from the set menus and on booking pay a £10 per head deposit.

During December we will be more than happy to take bookings for Lunches ordering from our Christmas Set Lunch Menu, should you wish to host an office party or early Christmas Lunch with some friends.

For the more extravagant Christmas celebration you could sample our Tasting Menu with wines chosen to complement each course.

If you wish to peruse our menus in more detail simply follow the link below. If it is a more bespoke party you are after, or feel that Christmas is just not the same without roast turkey; we are happy to deal with all your enquiries either by email or telephone.

### 10% OFF CHRISTMAS GIFT VOUCHERS

We have the perfect gift idea for your loved ones this Christmas. Why not buy a Lamberts Gift Voucher. Buy before the end of November and we will give you 10% off. With that sort of discount you could buy it for yourself never mind your loved ones!!! Just email us at [giftvoucheroffer@lambertsrestaurant.com](mailto:giftvoucheroffer@lambertsrestaurant.com) with your details and we will call you back to take card details and post the Gift Voucher to your chosen address.



2 Station Parade Balham High Road London SW12 9AZ 020 8675 2233 [bookings@lambertsrestaurant.co.uk](mailto:bookings@lambertsrestaurant.co.uk)

If you do not wish to receive emails from Lamberts please reply with “remove” as the subject.

[www.lambertsrestaurant.com](http://www.lambertsrestaurant.com)



## CHRISTMAS AT LAMBERTS

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### SET LUNCH

£20.00 THREE COURSES

#### STARTERS

Seasonal Salad of Red Endive, Poached Pear and Walnut

Potted Goose, Chutney and Toast

Oatmeal Crusted Herring, Preserved Lemon & Heritage Potatoes

#### MAINS

Gilt Head Bream, Braised Winter Gem, Peas and Bacon

Cider Glazed Pheasant, Creamed Brussels Sprouts, Pigs in Blankets

Hay Roasted Celeriac, Soft Boiled Duck Egg, Balsamic

#### PUDDINGS

Dark Chocolate Tart

Steamed Treacle Pudding with Custard

Tonka Mille-feuille, Clementine Marmalade

OPTIONAL CHEESE COURSE - £5.00 PER PERSON

British Cheese from Neal's Yard, Walnuts, Chutney & Oatcakes

GROUPS OF 11 OR MORE MUST PRE ORDER

A discretionary 12.5% service will be added to your bill and then distributed to the staff.

We are open for Dinner Tuesday to Saturday 7pm - 10.30pm

Saturday Lunch 12 – 3pm Sunday Roasts from 12 - 5pm.

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## CHRISTMAS AT LAMBERTS

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### SET DINNER

£30.00 THREE COURSES

#### STARTERS

Pied de Mouton, Cream and Cracked Wheat  
Seasonal Salad of Red Endive, Poached Pear and Walnut  
Pigs Head Terrine, Crispy Ears and Chutney  
Roast Pigeon Breast, Parsnip Purée and Pomegranate  
Oatmeal Crusted Herring, Preserved Lemon & Heritage Potatoes  
Dived Scallops, Black Pudding and Cauliflower - £2.00 supplement

#### MAINS

Hay Roasted Celeriac, Soft Boiled Duck Egg, Balsamic  
Whole Dover Sole, Crushed Heritage Potatoes, Kale, Butter Sauce  
Gilt Head Bream, Braised Winter Gem, Peas and Bacon  
Cider Glazed Pheasant, Creamed Brussels Sprouts, Pigs in Blankets  
Saddleback Pork Belly, Roasted Chestnuts, Caramelised Heritage Apples  
Herdwick Mutton, Wether and Lamb with Colcannon and Roasted Shallots  
Rare Breed Ribeye, Clapshot, Hispi and Mustard Butter

#### PUDDINGS

Welsh Rarebit on Spelt Toast  
Dark Chocolate Tart  
Steamed Treacle Pudding with Custard  
Pear Pound Cake, Creamy Chocolate and Vanilla Ice Cream  
Tonka Mille-feuille, Clementine Marmalade

OPTIONAL CHEESE COURSE - £5.00 PER PERSON

British Cheese from Neal's Yard, Walnuts, Chutney & Oatcakes

GROUPS OF 11 OR MORE MUST PRE ORDER

GROUPS OF 20+ MUST PRE ORDER FROM 3 CHOICES PER COURSE

A discretionary 12.5% service will be added to your bill and then distributed to the staff.

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# CHRISTMAS AT LAMBERTS

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## TASTING MENU

*Gosset Brut on Arrival*

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**Dived Scallops, Black Pudding and Cauliflower**

*Sancerre 2008, Terre de Maimbray, Pascal et Nicolas Reverdy, Loire*

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**Black Bream, Braised Winter Gem, Peas and Bacon**

*Mercurey Les Mauvarenes, Domaine Faiveley 2005*

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**Cider Glazed Pheasant, Creamed Brussels Sprouts, Pigs in Blankets**

*Alan McCorkindale Pinot Noir, Waipara Valley 2007, New Zealand*

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**Dark Chocolate Tart**

*Château Bel-Air, Ste Croix-du-Mont 2007, Bordeaux*

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**Stichelton Blue, Walnuts & Oatcakes**

*Fonseca Guimaraens 1988 Vintage Port*

£45 PER PERSON

£90 PER PERSON INCLUDING WINE

(ALL WINES ARE PRICED AT ONE 125ML GLASS)

A discretionary 12.5% service will be added to your bill and then distributed to the staff.

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