



SUNDAY AT LAMBERTS

22ND NOVEMBER 2009

TWO COURSES - 20.00 THREE COURSES - 24.00

STARTERS

Seasonal Salad of Roasted Heritage Beetroot with Horseradish

Sautéed Mushrooms, Soft Boiled Quail's Egg, Puff Pastry

Potted Saddleback Pork, Toast and Pickles

Rollmops with Dark Rye Toast

Crispy Cornish Squid with Aioli

MAINS

Rare Roast Rib of Galloway Beef, Yorkshire Pudding, Horseradish Cream

Roast British Saddleback Pork Belly with Apple Sauce & Crackling

Roast Leg of Salt Marsh Lamb with Mint Sauce

Kids Roast Dinner – mini version of any of the above £4.50

All of the above roasts are served with Roasted Vegetables & Potatoes

Fillet of Plaice, Fondant Potato and Pomegranate

Roasted Heritage Squash, Golden Cross Beignets, Watercress Salad

PUDDINGS

Sticky Toffee Pudding, Toffee Sauce and Vanilla Ice Cream

Dark Chocolate Tart with Crème Fraîche

Heritage Apple & Walnut Crumble with Custard

Plum Bakewell with Vanilla Ice Cream

Neal's Yard Cheese from the British Isles - *£2.00 Supplement*

SERVED ALL DAY FROM NOON UNTIL 5PM

Lamberts