

Christmas Menu 2010

BOOKING FORM CHRISTMAS PARTY RESERVATION

Name of organiser

Company (if applicable)

Address

Telephone no.

Email

Date of reservation

Number of guests

Deposit enclosed

Please could you also complete the form on the second page (Page 2 of 2) along with this page and return it to us at your earliest convenience.

A non-refundable deposit of £5 per person is required when making your reservation. Balance of monies owing must be paid in full on the day or prior to the meal.

To facilitate service to your party, please advise us of your menu selections at least 3 days prior to your reservation. Please also make a list of what each party member has selected to save confusion on the day.

For your own convenience you may also want to photocopy or print multiple copies of page 2, add the name of the person and their selection for a fast and efficient service.

We would like to thank you for choosing The Lamb as the venue for your Christmas celebrations. We know you will have an enjoyable time.

'The Lamb' in Pagham is a traditional English public house that was built in the 17th Century and still a very popular destination venue for many in the surrounding areas. Situated in the charming village of Pagham, located on the coast and nearby to the historic City of Chichester and rolling South downs, it makes it an enjoyable and easily accessible place to visit.

Our bar area has a cosy traditional feel with old timber beams and a large open fire place to keep you warm in the winter months and where throughout the year you can enjoy an array of excellent ales, fine wines and spirits. The bar also extends into a comfortable snacking area where you can choose from a selection of home cooked food from our bar food menu.

We have 3 spacious garden areas, two of which are enclosed, offering a sheltered haven to enjoy a quiet drink on a hot day or alfresco dine on a warm, balmy evening.

As recommended by the **Daily Mail**

STARTER

Wild Mushroom & Cognac Soup

Bouquet of Smoked Salmon, Tiger Prawns & Beetroot
with a Honey, Dill and Mustard Dressing

Duck Liver Pistachio & Grand Marnier Terrine
served with Warm Spiced Pear Compote

Mushrooms White Wine Garlic & Stilton au Gratin

MAIN COURSE

Traditional Roast Turkey & Stuffing
with all the Trimmings

Chicken Supreme
filled with Mushroom & Sage,
wrapped in Smoked Bacon and served with Stilton Sauce

Grilled Salmon Fillet
on Sauté Potatoes Oven Roasted Peppers & Asparagus with Basil Oil

Roasted Rump of English Lamb
with Garlic & Cheddar Mash and Port Jus

Oven Roast Vegetable Strudel
on Roasted Red Pepper Coulis

DESSERT

Traditional Christmas Pudding
with Brandy Sauce

Rhubarb Crème Brulee
with Stem Ginger Ice Cream

Sticky Toffee & Chocolate Pudding
with Grand Marnier Cream

Classic Tart au Citron
with Piddle Sorbet

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Coffee and Minced Pie

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£24.95 3 Course / £19.95 2 Course (Lunchtimes only)

Christmas Menu available from Wednesday 1st December.
Dinner dance option available but please request the available dates when making your party reservation.

Why not join us for this years New Year's Eve Celebration's.
Ask our staff for more detail's.

Tel. 01243 262 168 Fax. 01243 262 589

144 Pagham Road, Nyetimber, Pagham, West Sussex. PO21 4NJ

info@thelambinnpagham.com www.thelambinnpagham.com

Manual Booking Form 2010

Please print additional copies to suite guest numbers

NAME	NAME	NAME	NAME	NAME	NAME
<p>STARTER</p> <p>Wild Mushroom & Cognac Soup Bouquet of Smoked Salmon, Duck Liver Pistachio Mushrooms White Wine Garlic</p> <p>MAIN COURSE</p> <p>Traditional Roast Turkey Chicken Supreme Grilled Salmon Fillet Roasted Rump of English Lamb Oven Roast Vegetable Strudel</p> <p>DESSERT</p> <p>Traditional Christmas Pudding Rhubarb Crème Brulee Sticky Toffee & Chocolate Pudding Classic Tart au Citron</p>	<p>STARTER</p> <p>Wild Mushroom & Cognac Soup Bouquet of Smoked Salmon, Duck Liver Pistachio Mushrooms White Wine Garlic</p> <p>MAIN COURSE</p> <p>Traditional Roast Turkey Chicken Supreme Grilled Salmon Fillet Roasted Rump of English Lamb Oven Roast Vegetable Strudel</p> <p>DESSERT</p> <p>Traditional Christmas Pudding Rhubarb Crème Brulee Sticky Toffee & Chocolate Pudding Classic Tart au Citron</p>	<p>STARTER</p> <p>Wild Mushroom & Cognac Soup Bouquet of Smoked Salmon, Duck Liver Pistachio Mushrooms White Wine Garlic</p> <p>MAIN COURSE</p> <p>Traditional Roast Turkey Chicken Supreme Grilled Salmon Fillet Roasted Rump of English Lamb Oven Roast Vegetable Strudel</p> <p>DESSERT</p> <p>Traditional Christmas Pudding Rhubarb Crème Brulee Sticky Toffee & Chocolate Pudding Classic Tart au Citron</p>	<p>STARTER</p> <p>Wild Mushroom & Cognac Soup Bouquet of Smoked Salmon, Duck Liver Pistachio Mushrooms White Wine Garlic</p> <p>MAIN COURSE</p> <p>Traditional Roast Turkey Chicken Supreme Grilled Salmon Fillet Roasted Rump of English Lamb Oven Roast Vegetable Strudel</p> <p>DESSERT</p> <p>Traditional Christmas Pudding Rhubarb Crème Brulee Sticky Toffee & Chocolate Pudding Classic Tart au Citron</p>	<p>STARTER</p> <p>Wild Mushroom & Cognac Soup Bouquet of Smoked Salmon, Duck Liver Pistachio Mushrooms White Wine Garlic</p> <p>MAIN COURSE</p> <p>Traditional Roast Turkey Chicken Supreme Grilled Salmon Fillet Roasted Rump of English Lamb Oven Roast Vegetable Strudel</p> <p>DESSERT</p> <p>Traditional Christmas Pudding Rhubarb Crème Brulee Sticky Toffee & Chocolate Pudding Classic Tart au Citron</p>	<p>STARTER</p> <p>Wild Mushroom & Cognac Soup Bouquet of Smoked Salmon, Duck Liver Pistachio Mushrooms White Wine Garlic</p> <p>MAIN COURSE</p> <p>Traditional Roast Turkey Chicken Supreme Grilled Salmon Fillet Roasted Rump of English Lamb Oven Roast Vegetable Strudel</p> <p>DESSERT</p> <p>Traditional Christmas Pudding Rhubarb Crème Brulee Sticky Toffee & Chocolate Pudding Classic Tart au Citron</p>