

Book your festive party!

CALL 0191 387 1162. ONCE BOOKED PLEASE SUBMIT
DEPOSIT AND COMPLETED FORM TO NORTH ROAD,
CHESTER LE STREET, DH3 4AJ

NAME:

COMPANY:

DATE OF
PARTY:

ADDRESS:

POST CODE:

PHONE:

EMAIL:

NO. OF
PERSONS: *Adults:* *Children:*

AGE OF
CHILDREN:

Please state letter A,B,C,D or E followed by the numbers required. Eg 'A-5':

STARTERS:

MAINS:

DESSERTS:

Add a bubbly reception drink for £3.99 per person, please state how many:

BUBBLY
RECEPTION?

I ENCLOSE A DEPOSIT OF:

I'D LIKE TO PAY VIA: *Cash:* ☐ *Card:* ☐

NAME AS WRITTEN ON CARD:

16 DIGIT CARD NUMBER:

3 DIGIT SECURITY CODE: EXPIRY DATE:

Terms & Conditions: For all reservations, a £10 per person, non-refundable deposit is required to secure your booking. Full pre-payment is required 28 days prior to your meal. The booking will only be confirmed upon receipt of the deposit. Final numbers must be communicated to the restaurant at least 28 days prior to the meal. Provisional/telephone bookings will be held for a maximum period of 10 days pending receipt of written confirmation and deposit, after which time the booking may be released. We reserve the right to alter, amend or cancel any of the items received with this mail. All prices are inclusive of VAT at 20%. We do not accept cheques as a method of payment.

THE
LAMBTON WORM

S43
BREWERY

TAP, RESTAURANT &
BOUTIQUE INN

Merry
Christmas
from all the staff at
The Lambton Worm!

Christmas
Menu

THELAMBTON.COM

☎ 0191 387 1162

📍 NORTH ROAD, CHESTER-LE-STREET,
COUNTY DURHAM, DH3 4AJ

f /THELAMBTONWORM @OFFICIALLAMBTONWORM

🗣 DON'T FORGET TO LEAVE US A REVIEW ON TRIPADVISOR!

DIETARY INFORMATION

Vegetarian (V) Vegan (VE)

Before placing your order please inform a member of staff if you or anyone in your party has a food allergy. Our products may contain wheat, egg, dairy, soy, gluten or fish allergens

In addition, our products may be processed in facilities that process nuts and peanuts, whilst every effort has been made to provide accurate dietary information we cannot guarantee that any product is free from allergens due to the risk of cross contamination in a preparation environment

Festive Dinners

Served from the 28th of November until the 23rd of December

Lunch available from 12:00pm until 5:00pm

Dinner available from 5:00pm until 9:00pm

Excluding Sundays

Starters

(A) CARROT, RED LENTIL & CUMIN SOUP

Served with coriander oil

(B) CHICKEN LIVER & BRANDY PARFAIT

Served with caramelised red onion and toasted focaccia

(C) TIAN OF CRAB, PRAWN & AVOCADO

Served with a lemon and dill dressing, samphire and melba toast

(D) SAUTÉED WILD MUSHROOMS (V)

Served on toast with a blue cheese and spring onion dressing

Mains

All main courses are served with seasonal vegetables and potatoes

(A) CLASSIC ROASTED BREAST OF NORFOLK TURKEY

With pigs in blankets, sausage meat and cranberry stuffing

(B) SLOW BRAISED DAUBE OF BEEF

With whole grain mustard mashed potato, honey roasted root vegetables and a red wine and mushroom sauce

(C) PAN FRIED SEA BASS

With smoked bacon bubble and squeak, samphire and a white wine and spring onion sauce

(D) SWEET POTATO & CHICKPEA LOAF (V)(VE)

With braised red cabbage and a rich vegetable gravy

Desserts

(A) GINGERBREAD CHEESECAKE

With toffee sauce and orange chantilly

(B) MULLED WINE POACHED PEAR

With oat crumble, red wine syrup and blackcurrant ripple ice-cream

(C) CHOCOLATE BROWNIE TORTE (V)(VE)

With raspberry coulis and vanilla ice-cream

(D) CLASSIC CHRISTMAS PUDDING

Served with brandy sauce

Christmas Day

Served from 12:00pm until 5:00pm

Booking essential

Starters

(A) WINTER VEGETABLE BROTH (V)

Served with a warm bread roll

(B) PAN FRIED KING SCALLOPS AND KING PRAWNS

With roasted parsnip purée, black pudding and crispy smoked bacon

(C) WOOD PIGEON BREAST (N)

Raspberry and balsamic reduction, toasted pine nuts and frisée lettuce

(D) ASPARAGUS RISOTTO

Broad beans, roasted garlic, chive oil and pecorino shavings

(E) SMOKED SALMON

Beetroot carpaccio, balsamic and dill dressing, micro greens

Mains

All main courses are served with seasonal vegetables and potatoes

(A) CLASSIC ROASTED BREAST OF NORFOLK TURKEY

With pigs in blankets, sausage meat and cranberry stuffing

(B) ROAST BEEF

With Yorkshire pudding

(C) PAN FRIED SALMON

With dill crushed potatoes, samphire, lobster and champagne sauce

(D) ROASTED LAMB RUMP

Mini hotpot, asparagus, rosemary, mint and red wine gravy

(E) BRIE, CRANBERRY AND MUSHROOM WELLINGTON (V)

Desserts

(A) CLASSIC CHRISTMAS PUDDING

Served with brandy sauce

(B) DARK CHOCOLATE DELICE

White chocolate snow, cherry coulis and cherry and vanilla ice-cream

(C) DECONSTRUCTED ETON MESS

Meringue, fresh cream, mixed berry compote and macaroons

(D) CHEESEBOARD

Selection of local cheese, grapes, celery, fruit chutney and crackers

(E) RHUBARB, GINGER AND CHOCOLATE TART (V)(VE)

Raspberry coulis, fresh berries and vanilla ice-cream

ADULTS: £74.95

KIDS: £37.95

23rd December

Join us at The Lambton Worm for a night of FREE entertainment!

Live music from 8pm from Jack Mylchreest

Try any 2 of our Christmas cocktails for just £10.00!



Get on your festive walking shoes!!

Christmas is the time for over-indulgence, so what better time to get out there for one of our famous Lambton Walker events?

Join us on the 17th of December at 12.00 noon at The Lambton, where we'll set off for a 3-4 mile walk around our beautiful surroundings, before heading back for mince pies and mulled wine!

Beat the January blues!

Keep an eye out on our Social Media for our fantastic January and February new year deals and offers!

[Facebook](#) /TheLambtonWorm [Instagram](#) @OfficialLambtonWorm