

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:

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

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


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

[/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

Christmas Fayre

Served from the 27th of November until the 23rd of December

Lunch available from 12:00pm until 5:00pm for £21.95pp

Dinner available from 5:00pm until 9:00pm for £26.95pp

Starters

(A) Roasted Red Pepper and Tomato Soup (V)(VE)

Served with Basil Oil and Garlic and Herb Croutons

(B) Chicken, Liver and Brandy Parfait

Served with Caramelised Onion Chutney and Toasted Bread

(C) Smoked Salmon and Prawn Cocktail

Served with Avocado, Tomato and Onion in a Spiced Prawn Sauce and Wholemeal Melba Toast

(D) Crispy Breaded Brie (V) (N)

Served with Fig Chutney, Walnuts and Pears

Mains

All Served with Seasonal Vegetables and Roasted Potatoes

(A) Roast Norfolk Turkey

With Sage and Onion Stuffing and Pigs in Blankets

(B) Crispy Belly Pork

With Creamy Mashed Potato, Black pudding Bon Bon, and a Rich Rosemary and Pork Sauce

(C) Pan Fried Seabass Fillet

With Sauteed New Potatoes, Samphire and a Smoked Cheddar and Chive Oil Sauce

(D) Beetroot Wellington (VE) (V)

With a Herby Mahed Potato and a Rich Vegetable Gravy

Desserts

(A) Classic Christmas Pudding

Served with Brandy Sauce

(B) Black Forest, Chocolate and Coconut Torte

With Brandy-Soaked Cherries, Chocolate Sauce, and Vanilla Gelato

(C) Mulled Wine Poached Pear

Served with Oat Crumble, Raspberry Ripple Gelato and Red Wine Syrup

(D) Lemon and Raspberry Eton Tidy

With Lemon Posset, Burst Raspberries, Meringue and Whipped Cream

Christmas Day

Adults - £79.95pp Children - £39.95pp

Starters

(A) Vegetable Broth

Served with a Warm Bread Roll (V)

(B) Chargrilled Vegetable Terrine (V)

Served with Toasted Bread, Sundried Tomato and Black Olive Salad, Balsamic Dressing

(C) Smoked Salmon and Whipped Goats Cheese Crostini

Server with a Beetroot and Micro Herb Salad

(D) Pan Fried Scallops

Served with Pea Puree, Black Pudding, Fresh Peas, and Crispy Parma Ham

Mains

All served with Seasonal Vegetables and Roast Potatoes

(A) Roast Norfolk Turkey

With Sage and Onion Stuffing and Pigs in blankets

(B) Slow Roasted Beef Brisket

With Creamy Mashed Potato, Sauteed Wild Mushrooms, and a Bourguignon Sauce

(C) Oven Baked Cod Loin

With Dauphinoise Potato, Sauteed Spinach, Samphire, and a Brown Shrimp Butter

(D) Slow Braised Lamb Shank

With Colcannon Mashed Potato, Tenderstem Broccoli, Bread Beans and Peas with a Red Wine and Rosemary Jus

(E) Vegetable Wellington

With Butternut Squash, Spinach, Mushroom and Chestnut in a Puff Pastry Case, Mashed Potato, and a Rich Vegetable Gravy

Desserts

(A) Classic Christmas Pudding

Served with Brandy Sauce

(B) Vanilla and Lemon Cheesecake

Topped with a Set Winter Berry Compote, Raspberry Sorbet, and Raspberry Powder

(C) Panettone Bread and Butter Pudding

With an Apricot Coulis and Crème Anglaise

(D) Crispy Chocolate and Hazelnut Delice (N)

Served with Salted Caramel Sauce, Praline and Honeycomb Gelato

(E) Cheeseboard

A Selection of Cheese with Crackers, Chutney, Celery and Grapes

Christmas Lambton Walkers

Saturday 16th of December meet 11.30am

Walk at 12 noon

Then 3 course festive dinner

from 2.30pm - £15.00pp

Christmas Tree Lighting & Christmas Choir

Sunday 17th December 5pm

New Years Eve Party

7pm till late - £11.00pp

Live Music from Jonny Boyle and Buffet