

## The Lamb @ Home Events

### Italian Night 14<sup>th</sup> January @ £25 per head

Stuffed Portobello mushrooms with gorgonzola, pinenuts and caponata  
Slow cooked shoulder of lamb with anchovies, rosemary, with peperonata, garlic roasties  
Arancini with grilled vegetables and spiced tomato sauce (vegetarian option)  
Polenta, almond and blood orange cake with mascarpone

### Burns Night 25<sup>th</sup> January @ £25 per head

Haggis Scotch egg with curt mayo  
Salt beef stovie with neeps and tatties  
Raspberry cranachan trifle

### The Lamb Sunday Roast @ £25 per head

Ham hock terrine, piccalilli  
Truffled mushroom, thyme and brie tart  
Roast Cracked pork with caramelised root veg, cauliflower cheese, tatties and apple sauce  
Roast Rump of beef, caramelised root veg, Yorkshire, tatties, cauliflower horseradish  
Butternut squash, lentil, goat's cheese and sage Wellington with roast trimmings  
Treachle tart  
Bread and butter pudding  
Chocolate brownie

### Valentines 14<sup>th</sup> February sharing menu @ £25 per head

The Lamb anti-pasti and cured meats plate  
Tagine of Lamb, chicken and merguez sausage, chickpeas, couscous, harissa  
Rhubarb and ginger trifle

(please ask for vegetarian choices where not specified)