



THE BLACK LAMB

Festive Christmas Pack

2024

67 High St, London, SW19 5EE
020 8947 8278

info@theblacklamb-restaurant.com
www.theblacklamb-restaurant.com
[@theblacklamb_resto](https://www.instagram.com/theblacklamb_resto)

MERRY
CHRISTMAS!

The Gladwin Brothers invite you to a Christmas feast fit for the season of celebration.

Relish in our Local & Wild spread this festive season with family, friends or colleagues.

Every dish has been **sustainably sourced** from local farms, and game suppliers to create a banquet boasting the best of modern British cuisine.

Enjoy a sharing style, **five-course menu** at £62 for dinner in our charming venue. Our Express Christmas set Lunch Menu will be served on request between 12pm-2pm on weekdays at £32 for 3 courses and £38 for 4 courses.

Our Christmas menu launches on the **18th November 2024**.







THE BLACK LAMB

By Local & Wild

CHRISTMAS MENU

This is a family-sharing style menu for the table, with a choice of one prime cut per person.

While You Wait

Daily Loosener	12.0
Nutty Vintage (Glass)	13.0

Mouthfuls

Mushroom Marmite Éclairs, Confit Egg Yolk
Turkey Sausage Roll, Tarragon, Mustard Seed
Sourdough Bread, Cep Butter

Nutbourne Cures

Chalkstream Trout Gravavlax, Beetroot, Buttermilk, Dill Oil
Gladwin Chorizo, Labneh, Crispbread, Kale
Endive, Stilton, Beetroot Jam

Sharing plates

South Coast Scallop, Burnt Butter Emulsion, Apple Marigold
Sussex Partridge Popcorn, Cranberry Ketchup, Pine Salt

Prime Cuts (Choice Of)

Grilled South Downs Venison, Celeriac Purée, Redcurrant, Game Jus
Pollock & Chard Wellington, Watercress Crème Fraiche
Pan-Fried Goat's Cheese, Wild Mushrooms, Cranberry, Hazelnuts (v)
Lyons Hill Farm Beef Fillet, Mushroom Duxelles, Red Wine Jus (+14.0pp) | 120g

Sides

Rosemary & Thyme Potatoes
Brussels Sprouts, Keen's Cheddar, Walnuts, Jazz Apple Salad

Pudding

Caramelised Pear Tartlet, Mulled Wine Gel, Butterscotch
Baked White Chocolate & Quince Cheesecake
Baked Truffled Brie To Share (+6.0pp for 3 people)

For The Road

Mince Pie Jammy Dodger, Brandy Butter, Espresso Martini (+12.0pp)

62.0



@THEBLACKLAMB_RESTO
A discretionary service charge will be added to your bill

*Some dishes may vary, subject to availability



MENU CONCEPT

This menu follows our Local & Wild concept with a Christmas flair; Seasonal British produce harvested from our farm in West Sussex, farms nearby, hedgerows, and the surrounding woodland and coast. A menu fit for the season of celebration!

MENU FORMAT

A majority sharing style set menu with five courses (snacks, cures, sharing plates, mains with sides and puds).

There is a choice for guests of their main course - which does not need to be pre-ordered but choices must be made once the menu has been explained to the table, before the meal begins.



FESTIVE TOUCHES

It's the time to celebrate and treat your friends, family and colleagues with some festive frills. We're here to help and have included some of our Christmas showstoppers to really turn heads and make special memories around the table!

On arrival

½ Dozen Colchester Oysters | 24.0

Nutty Vintage | 58.5 (bottle)

Post dinner

Cheddar & Truffle Fondue, Pear and Endive | 18.0 (for 2/3)

Post dinner

Espresso Martini | 12.5

Kingston Black Apple Cider Brandy | 7.5 (glass)



WHAT WE'RE POURING

To accompany your meal, we've listed some of our favourite tipples and bottles, fit for a celebration. Our full wine list will also be available to order from on the day.

Daily Loosener | 12.5

Champagne Lagache, Blanc De Blancs Reserve, Nv | 74.0

Nutty Vintage, Nutbourne, Sussex, England, 2018 | 58.5

Bacchus, Nutbourne Vineyards, Sussex, England, 2023 | 52.5

Mâcon-Vergisson, Domaine Simonin, Burgundy, France, 2022 | 60.0

Abel, Tasman, Chardonnay, New Zealand, 2021 | 70.0

Coudoulet De Beaucastel, Côtes Du Rhone, France, 2021 | 74.0

Pinot Noir 'Les Chapitres', Maison Jaffelin, France, 2022 | 75.5

B De Biac, Château Biac, Cadillac, Bordeaux, France, 2015 | 79.0

Magnums

Nutty Blush, Pinot Noir, Nutbourne Vineyards, Sussex, 2018 | 108.0

Dog Point, Sauvignon Blanc, Marlborough, New Zealand, 2022 | 141.0

Château Biac, Cadillac, Bordeaux, France, 2016 | 194.0





WINE PACKAGES

Classic

52.50 per person

Nutty Vintage/Daily Loosener

(glass)

La Mule, Merlot, Pays D'Oc, France, 2023

(1/2 bottle)

Sussex Reserve, Nutbourne Vineyards, Sussex, England, 2023

(1/2 bottle)

Premium

62.50 per person

Nutty Vintage/Daily Loosener

(glass)

Baccolo Appassimento Rosso, Veneto, Italy, 2021

(1/2 bottle)

Bacchus, Nutbourne Vineyards, Sussex, England, 2023

(1/2 bottle)



PRIVATE HIRE

From 18th November to 23rd December our PDR and the whole restaurant are available to hire. You and your guests will have exclusive use of either space with a dedicated waiting team.

MINIMUM SPEND:

Here is an overview of our minimum spends throughout the Christmas period. On days with no figures (bespoke request), we'd love to hear from you to further discuss the event and work on a bespoke budget based on your requirements.

DEPOSIT & CANCELLATION POLICY:

To secure a booking, The Black Lamb would require a £500 deposit which will be deducted from the final bill on the day (regardless of party size or day).



Full Restaurant: Up to 70 pax seated

	Lunch	Dinner
Mon	Bespoke request	Bespoke request
Tue	Bespoke request	£3250
Wed	Bespoke request	£4750
Thur	Bespoke request	£5000
Fri	Bespoke request	£7000
Sat	£3000	£9750
Sun	£6000	£6250

PDR CAPACITY: Up to 22 pax seated

	Lunch	Dinner
Mon	Bespoke request	Bespoke request
Tue	£1500	£1500
Wed	£1500	£2375
Thur	£1500	£2500
Fri	£1500	£3125
Sat	£2000	£3875
Sun	£2500	£2500

**These prices do not include discretionary 13.5% service charge*



We look forward
to hosting you!



67 High St, London, SW19 5EE
020 8947 8278

info@theblacklamb-restaurant.com
www.theblacklamb-restaurant.com
[@theblacklamb_resto](https://www.instagram.com/theblacklamb_resto)