



Mains

Christmas MENU

Join us here at L&B for your festive party

Mon - Thu: 2 courses - £23.95 - 3 courses £29.95
Fri & Sat: 2 courses £25.95 - 3 courses £31.95

Group bookings available for parties of 4+. Bookings must be made via email - holly@landb-restaurants.co.uk only. In order to confirm your booking we ask for completed booking form with the whole groups meal choices (including any dietary requirements) and a £10.00 per person deposit to be deducted from the final bill on the day. Parties are available Mon - Sat, with set times of 12pm, 2pm, 4pm and 7pm. Bookings are available on a first come, first served basis. If you're looking to host a private party, please let us know and we can provide you with the options available.

To Start

Cauliflower Cheese Arancini

Arborio rice and charred cauliflower in our rich cheddar sauce, breaded and fried, served with berry compote (v/vg)

Festive Scotch Egg

Our famous gooey scotch egg with a festive sage and onion pork stuffing, served with chutney

Christmas Pork Pie

Slice of homemade pork pie in our own pastry, with wild mushrooms and cranberries, served with homemade pickles

Brie Brûlée

Creamy brie brûlée served with toasted homemade bread (v)

Toad in the Hole

Pigs in blankets in a light and crispy Yorkshire pudding

Mulled Wine Cured Salmon

Mulled wine cured Salmon fillet served with honey & mustard mash and seasonal vegetables

Rolled Pork Loin

Tender rolled loin of pork topped with crispy fried onions and crackling, served with creamy colcannon mash, spinach and honey & mustard sauce

Traditional Christmas Dinner

Served with roast potatoes, creamy cauliflower cheese, sage and onion stuffing, braised red cabbage, brussel sprouts, sweet glazed carrot and proper gravy

Choose from: Roast Turkey | Sirloin of Beef or
Lentil Pastry Parcel (vg)

Our Famous Pie

Turkey, Bacon, Brie & Cranberry Pie

Nothing says pub like a great pie! We're really proud of our pies - all made from scratch with handmade pastry and generous fillings. Festive pie - turkey, bacon, brie and cranberry served with creamy mash, sweet glazed carrot, seasonal greens and proper gravy

Dessert

Sweet Tarte Tatin

Upside-down tarte with caramelised apples, served with vanilla ice cream

Bread & Butter Pudding

Boozy rum, raisin and cinnamon bread and butter pudding, served with custard

Homemade Brownie

Goosey chocolate brownie served with Chantilly cream and shaved chocolate

Vegan Brownie

Vegan salted caramel chocolate brownie, served with dairy free vanilla ice cream (vg)

Berry Posset

Winter berry posset served with homemade lavender shortbread