

TWO THOUSAND AND EIGHTEEN

CHRISTMAS

1 CHURCH ROW
LEEDS
LS2 7HD

LAMBANDFLAGLEEDS.CO.UK
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LAMB & FLAG
LEEDS BREWERY

CHRISTMAS
TWO THOUSAND AND EIGHTEEN
FOOD MENU



BUFFET MENU 2018

£14.95

Yorkshire pork pie
with black pudding

Sautéed new potatoes (v)
with herb butter

Deep fried breaded brie (v)
with cranberry sauce

Roasted turkey parcel sliced onto watercress
with pigs in blankets and Yorkshire gravy

Poached salmon platter with smoked salmon and king prawns
served on dressed watercress with lemon crème fraiche

Basket of breads (v)
with butter, oils, and herbs

Mini apple and Wensleydale sausage roll

Mince pies (v)

CHRISTMAS EXTRAS

ADD A GLASS OF PROSECCO £3.25 PER HEAD

ADD A GLASS OF MULLED WINE £3.25 PER HEAD

72 PINT CASK OF LEEDS PALE ALE WITH PERSONALISED
PUMP CLIP £225

BOTTLE OF HOUSE RED/WHITE/ROSE £13

BOTTLE OF BIRRA MORETTI OR LEEDS BREWERY'S
HELLFIRE £3.25

2 COURSES £25.95 - 3 COURSES £28.95

STARTERS

Spiced parsnip and apple soup (v)
served with cumin scented croutons

Smoked salmon and dill soufflé
glazed with a Yorkshire cheddar cream and served with heritage tomato salad

Chicken liver parfait
with toasted sourdough and cider chutney

Goats cheese and fig tartlet (v)
with tomato and basil concasse and dressed leaves

MAIN COURSES

Traditional roast turkey parcel wrapped with bacon and filled with
cranberry and leek stuffing
served with Yorkshire pudding, roast potatoes, braised red cabbage, sautéed
sprouts and root mash

Yorkshire Dales lamb rump
with rosemary and garlic mashed potatoes, roasted winter vegetables, wilted
greens and a redcurrant jus

Fillet of seabass
roasted and served with a lobster and prawn bisque, spinach and crushed
new potatoes

Mushroom, chestnut, tarragon and red wine suet pudding (vg)
with herb mash and roasted winter vegetables

DESSERTS

Mulled wine and vanilla panacotta
served with mixed fruit compote

Traditional Christmas pudding
with hot brandy cream

Traditional Yorkshire cheese board
with cider chutney and crackers

Salted caramel and chocolate torte
with raspberry and winter berry coulis

If you require more details of our allergens guidelines, or if any of your party has any dietary requirements please ask one of our team for more information before finalising your menu selection.