

Festive Menu

Elsie, George & The Team wish you a Merry Christmas and welcome you to The Ewe & Lamb! Please let us know of any allergens or dietary requirements when making your booking and we will make every effort to accommodate your needs. Gluten Free Bread & Vegan Nut Roast options available on request
(V)- Vegetarian (VG)- Vegan

Two Courses £32

Three Courses £40

Starters

Broccoli, Leek & Potato Soup, Sourdough Croutons, Toasted Almonds, Pea Shoots (V)
Prawn & Crevette Cocktail, Smashed Avocado, Bloody Mary Rose Sauce, Bread & Butter
Smoked Duck Salad, Pickled Walnut, Chicory, Rocket, Croutons, Balsamic Dressing
Baked Camembert, Garlic, Thyme, Hot Honey, Fig Chutney, Toasted Sourdough (V)

Main

Roast Turkey Crown, Duck Fat Potatoes, Pigs in Blankets, Pork & Sage Stuffing, Seasonal Veg & Extra Gravy
Beef Bourguignon, Roasted Carrots, Balsamic Glazed Onions, Champ Mash, Seasonal Veg
Roasted Hake, Curried Mussels, Crevettes, Charred Tenderstem, Coriander, Lime, Basmati Rice (GF)
Owley Farm Mushroom Rigatoni, Spinach, Chestnut, Rocket, Sussex Charmer & Truffle Oil (V)

Dessert

Christmas Pudding, Brandy Sauce
Spiced Apple & Almond Tart, Vanilla Ice Cream
Chocolate Brownie, Amarena Cherries & Cherries & Clotted Cream Ice Cream
Banoffee Pie, Toffee Sauce, Macaron, Crunchie

The Festive menu requires a pre order on the agreed date when booking your table.

Minimum party size of 4 people.

£10 per person deposit required when submitting pre order

The Festive menu is available between the 2nd to 23rd December, Monday to Saturday

10% Service Charge on all Festive Bookings