



## Christmas Parties at Lamberts

Whatever the size of your Christmas Party this year we have something to suit you. Using the finest seasonal produce our Head Chef Miro, has created a fantastic party set menu for you. With a variety of table arrangements, a menu to suit everyone and 16 years' experience, book with Lamberts and guarantee some festive cheer.

For parties of 10 - 19 you can order from the menu on the night. For 20 or more you must pre-order from the menu and complete a table plan.

### **dinner menu - £33 three courses**

jerusalem artichoke soup, truffle oil, toasted almonds  
smoked mackerel mousse, black pepper cracker, pickled carrot  
ham hock, peas pudding, crispy capers, toasted sourdough  
roasted beetroot, orange, watercress, buckwheat - *vegan, gf*

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hake fillet, roasted cauliflower, cavolo nero, toasted almonds, caper nut butter  
7 hour hereford beef, dauphinoise, glazed carrot, burnt shallot, kale  
heritage squash crumble, chestnuts, cranberries, sprout tops, onion gravy - *vegan, gf*  
roast turkey\*, pigs in blankets, roast potatoes, carrots, parsnips, greens, bread  
sauce, cranberry sauce, gravy

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lapsang poached pear, buttermilk pudding, gingerbread  
baked apple, pumpkin, sultanas, salted caramel - *vegan, gf*  
chocolate mousse cake, boozy cherries, honeycomb  
christmas pudding, brandy butter ice cream

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baked drunken burt, sourdough toast, walnuts, honey to share - *£4 per person optional extra course*

*\* if your party would prefer goose rather than turkey please let us know, there would be a £10 per person supplement for a minimum of 8 people.*

**christmas tasting menu - for the whole table**  
**five Courses - £45 per person (£70 including matching 100ml wines)**

Please do not hesitate to contact us on 020 8675 2233 if you would like to discuss your booking with us.

Lamberts  
SEASONAL BRITISH FOOD



## Christmas Parties at Lamberts

### **lunch menu - £20 three courses**

*available tuesday to saturday*

jerusalem artichoke soup, truffle oil, toasted almonds  
smoked mackerel mousse, black pepper cracker, pickled carrot  
roasted beetroot, orange, watercress, buckwheat - *vegan, gf*

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hake fillet, roasted cauliflower, cavolo nero, toasted almonds, caper nut butter  
heritage squash crumble, chestnuts, cranberries, sprout tops, onion gravy - *vegan, gf*  
roast turkey\*, pigs in blankets, roast potatoes, carrots, parsnips, greens, bread  
sauce, cranberry sauce, gravy

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baked apple, pumpkin, sultanas, salted caramel - *vegan, gf*  
chocolate mousse cake, boozy cherries, honeycomb  
christmas pudding, brandy butter ice cream

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british cheese board - *£3 per person optional extra course*

*\* if your party would prefer goose rather than turkey please let us know, there would be a £10 per person supplement for a minimum of 8 people.*

**christmas tasting menu - for the whole table**  
**five Courses - £45 per person (£70 including matching 100ml wines)**



## Christmas Parties at Lamberts

### Booking Information

#### Menu Requirements

For groups from 10 to 19 you can order from the party menu on the night. For more than 20 you must pre-order and provide a table plan or choose the tasting menu.

#### Cheese Course

You can add “british cheese board” or “baked drunken burt to share” as an extra course for either £3 or £4 per person.

#### Wine Selections

In order to ensure we have sufficient stock we ask you to pre select the wine for your party. Please ask if you would like assistance choosing.

#### Allergies and Intolerances

Please clearly indicate any special dietary requirements and we will do our utmost to accommodate. We have an allergen data sheet available.

#### Deposit

We will require a £10 per person deposit for all bookings over 6, and payment in full for the food including discretionary 12.5% service for final numbers 1 week before.

#### Cancellations and Number Changes

If you cancel or change the numbers up to 1 week before the party no charge will be made.

Changes within 1 week of the booking will be charged at £10 per person.

Within 48 hours of the booking no refunds will be given.

#### Availability

Due to the artisanal nature of our suppliers we may have to change dishes from time to time. This also applies to wines and specific vintages of wines. We will contact you as soon as we know of any changes.

#### Service Charge

A discretionary 12.5% service will be added to your bill and then distributed to the staff.

If you have any requests or queries please do not hesitate to contact the restaurant.

020 8675 2233

[bookings@lambertsrestaurant.com](mailto:bookings@lambertsrestaurant.com)