



Festive Menu

Oak smoked salmon

Prawns, avocado, orange, garden shoots (CR, F, G wheat, N walnut, SU, MU)

Warm goat's cheese fondant

Caramelized pecans, pear salad (M, E, N pecan and walnut, SU, MU)

Ham hock terrine

Guinea fowl, spiced apple chutney, toast (CEL, E, G wheat, M, MU, N walnut, SU)

Roast Norfolk Turkey

Traditional accompaniments, château potatoes, chestnut stuffing, cranberry sauce
(G wheat, M, N almond, SU)

Deep water cod

Sweet pepper compote, garden kale, plum tomato fondue (F, M, SU)

Woodland mushroom risotto

Shaved truffle, baby spinach, Parmesan, wild rocket (M, N walnut, SU)

Longueville's Christmas pudding

Warm Brandy sauce (E, G wheat, M, N almond and hazelnut, SU)

Valhrona chocolate délice

Baileys, praline ice cream (E, N hazelnut and almond, M, SO, SU)

Farmhouse cheeses

Traditional accompaniments, quince, apple salad (E, G wheat, M, N almond and hazelnut, SU)

Mince pie (E, M, G wheat, N almond and hazelnut, SU)

Two courses £50.00

Three courses £65.00

Choice of freshly ground coffees, teas, infusions and petits fours (G, N)

£6.50

Allergens

CEL– celery, CR - crustacean, E – egg, F – Fish, G – gluten, M – milk, MO – molluscs, MU – mustard, N – Nuts, SES – sesame, SO – soya, SU – sulphates