



Festive Lunch Menu

Available Monday to Saturday for lunch only

Oak smoked salmon

Prawns, avocado, ruby orange, garden shoots (F, Mu, N – walnut, Su)

Warm goat's cheese fondant

Apple, walnut and chicory salad (E, M, Mu, N – walnut, Su)

Game bird terrine

Guinea fowl, pheasant, partridge, spiced quince chutney, toasted brioche
(E, G – wheat, M, Mu, N - walnut, Su)

Jerusalem artichoke velouté

Grilled hand dived scallop, truffle (M, Mo, Su)

Roast Norfolk turkey

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

Slow cooked rib of beef

Creamed potato, fondant shallot, woodland mushrooms, tarragon (M, Su)

Crab lasagne

Sole, scallions, ginger, lobster sauce, sea shoots (Cr, E, F, G - wheat, M, Su)

Garden squash risotto

Sweet potato, plum tomato, wild rocket, Parmesan (M, Mu, N – walnut, Su)

Longueville's Christmas pudding

Warm brandy sauce (E, G – wheat, M, N – almond, hazelnut, Su)

Valrhona chocolate delice

Tonka bean crèmeux, pecan, coco nib ice cream (E, M, N - pecan, So)

Pavlova

Pistachio cream, exotic fruit salad, passion fruit sorbet (E, M, N – pistachio, Su)

***Farmhouse cheeses* - £8.50 supplement / as an additional course £22.50**

Traditional accompaniments, quince, apple salad (E, G - wheat, M, N - pecan, walnut, Su)

Choice of freshly ground coffees, teas, infusions and mince pie

(E, G - wheat, M, N – almond, Su)

£6.50

2 courses - £40.00

3 courses - £50.00

Allergens:

C – celery, Cr - crustacean, E – egg, F – fish, G – gluten, M – milk, Mo – molluscs, Mu – mustard,
N – nuts, Se – sesame, So – soya, Su – sulphates

All prices are fully inclusive; however, you would like to reward our team with a gratuity, please add it to your payment.