



Festive Menu

Available in the restaurant Monday to Saturday for lunch only and
for private dining Monday to Saturday for lunch and dinner

Goat's cheese fondant

Beetroot, poached pear, chicory, walnuts (M, E, G wheat, Mu, Su, N walnut)

Warm Asian salad

Sticky duck confit, sesame, pomegranate, avocado, edamame beans, vermicelli
(Ses, So, M, Mu, Su)

Tempura local squid and prawns

Satay sauce, samphire, crisp seaweed, pak choy (Cr Mo, Ses, Su, G wheat, N peanut, cashew)

Hand divided local scallops

Chorizo, baby spinach, griddled garden calçots, tomato fondue. (Mo, M, S, Su)

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### ***Roast Norfolk turkey***

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

### ***Glazed, slow cooked free range belly pork***

Celeriac, apple, black fig, sweet pickle ginger, bubble and squeak (G wheat, E, M, Cel, Mu, Su)

### ***Line caught cod***

Parma ham, ratatouille, garden greens, saffron sauce. (F, M, Su)

### ***Baked Winter garden vegetable Wellington***

Roast root vegetables, oyster mushrooms, butternut squash. (G wheat, M, E, Su)

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Longueville's homemade Christmas pudding

Warm brandy sauce (M, E, Su, G wheat, N-almonds, hazelnuts)

Black forest délice.

Valrhona Macaé 62%, Kirsch, vanilla, Griottine cherries, chocolate ice cream
(M, E, G wheat, N-almonds, So, Su)

Coconut Daquoise

Exotic fruit compote, mango cream, passion fruit, banana, lime sorbet (M, E, So)

***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 - £45.00

3 courses - £60.00

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