

FESTIVE MENU 2025

What about a glass of Champagne to start the celebrations?

**Enjoy a bottle of Nicolas Feuillatte Champagne
at the special price of £65.00 per bottle!**

Warm winter salad

Roast garden vegetables, goats cheese crostini, basil, toasted pine nuts
(G wheat, M, Mu, N walnut, pine nuts, Su)

Oak smoked salmon

Prawns, little gem, spiced plum tomato, avocado (F, M, Mu, N walnut, Su)

Grilled local scallop arrabbiata

Sauté calamari, smoked aioli, cavatappi pasta (E, G wheat, Mo, M, Su)

Parma ham

Pulled buffalo mozzarella, orange, wild rocket, sweet pickled figs (M, Mu, N walnut, Su)

Roast Norfolk turkey

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

Slow cooked beef short rib

Mushroom Wellington, creamed potato, maple glazed carrots, red wine sauce
(E, G wheat, M, Su)

Roast monkfish cheek

Prawn curry, pak choy, jasmine rice, sesame (Cr, F, M, Ses, Su)

Vegetable Lasagne

Baked aubergine, tender vegetables, cherry tomato compôte, wild rocket, Parmesan
(E, G wheat, M, Su)

Longueville's homemade Christmas pudding

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

Black forest délice

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

Pain d'épice

Mandarin compôte, milk chocolate and praline cream
(E, G wheat, N hazelnut, almond, M, So, Su)

Farmhouse cheeses

Traditional accompaniments, quince, grapes, caramelised pecans
(E, M, G wheat, N pecan, walnut, Su)

Choice of freshly ground coffees, teas, infusions and petits fours £7.00

(G wheat, M, N almond, hazelnut pistachio)

£40 for two courses - £50 for three courses All sides £8.00 – see A la carte