

FESTIVE MENU 2025

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

Oak smoked salmon

Prawns, little gem, spiced plum tomato, avocado

Grilled local scallop arrabbiata

Sauté calamari, smoked aioli, cavatappi pasta

Parma ham

Pulled buffalo mozzarella, orange, wild rocket, sweet pickled figs

Roast Norfolk turkey

Traditional accompaniments, château potatoes, chestnut stuffing, cranberry sauce

Slow cooked beef short rib

Mushroom Wellington, creamed potato, maple glazed carrots, red wine sauce

Roast monkfish cheek

Prawn curry, pak choy, jasmine rice, sesame

Vegetable lasagne

Baked aubergine, tender vegetables, cherry tomato compôte, wild rocket, Parmesan

Longueville's homemade Christmas pudding

Warm brandy sauce

Black forest délice

Valrhona Macaé 62%, Kirsch, vanilla Griottine cherries, chocolate ice cream

Pain d'épice

Mandarin compôte, milk chocolate and praline cream

Farmhouse cheeses - Supplement £10.00 - as an additional course £23.00

Traditional accompaniments, quince, grapes, caramelised pecans

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

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

v – vegetarian, ve - vegan

A la carte starters

Warm goat's cheese fondant v

Heritage beetroot, crisp tuile, goat's cheese mousse, blood orange sorbet

£22.00

Jersey Crab

Yuzu, watermelon, lime, prawns, garden shoots, Bloody Mary gel

£25.00

Warm veal fillet

Rocket salad, confit carrot, celeriac crisp, Parmesan, truffle sauce

£25.00

Free range guinea fowl terrine

Slow cooked ham hock, Sauternes, caper raisin dressing, Pata Negra

£23.00

Hand dived local scallops

Lobster dumpling, glazed chicken wing, pak choy, coriander

£26.00

Asian salad ve

Sweet potato vermicelli, spiced cauliflower, avocado, black sesame, edamame bean, galangal

£22.00

Vegetable cannelloni ve

Aubergine, sweet peppers, black garlic, tempura courgette, plum tomato sauce

£18.50

Roast garden vegetables ve

Crisp vegetables, chickpeas, grilled tofu, toasted pine nuts, basil dressing

£18.50

Tabbouleh ve

Couscous, golden raisins, pomegranate, orange, mint, toasted pine nuts, coriander, coconut yoghurt

£20.00

A la carte main courses

Creedy Carver duck

Dukkah spiced pear, duck confit, prune and bergamot £42.00

Grilled Angus beef fillet

Slow cooked short rib, shallot choux, salsify, tartiflette, Bordelaise sauce £45.00

Wild venison loin

Baked pithivier, braised cabbage, pistachio, chestnut, glazed apple, sweet potato £43.00

Roast Norfolk turkey

Traditional accompaniments, château potatoes, chestnut stuffing, cranberry sauce £36.00

Line caught local sea bass

Grilled prawns, aubergine caviar, ratatouille, saffron aioli, tomato fondue £40.00

Deep water halibut

Bouillabaisse, grilled octopus, garlic croûte, rouille, citrus, fennel salad £42.00

Griddled local aubergine ve

Marinated cauliflower, garden squash, creamed cashew nut, lentil dahl £26.00

Baked vegetable Wellington ve

Caramelized garden root vegetables, mushroom, tomato, tarragon sauce £38.00

Vegetable tart “fine” ve

Romesco, roast chickpeas, tempura artichoke, local tomatoes, courgette, aubergine, wild rocket £32.00

Cèpe risotto v

Crisp potato, truffle, Parmesan, herb oil £28.00

Desserts

Longueville's homemade Christmas pudding

Warm brandy sauce £14.00

Tree ripened fig v

Madagascan vanilla délice, fig compôte, pistachio, mandarin sorbet £19.00

Valrhona Manjari 64% chocolate délice v

Black cherries, chocolate ice cream £20.00

Longueville's honey v

Jersey yoghurt mousse, orange blossom, crème fraîche, filo tulle, honey ice cream £19.00

Blackberry soufflé v

Jersey vanilla ice cream £20.00

Chocolate cheesecake ve

Valrhona 46% Amatika chocolate, orange £16.00

Golden apple crumble ve

Bay leaf custard, salted caramel ice cream £16.00

Warm chocolate fondant v

Single plantation dark chocolate, praline ice cream £19.00

Poached pear v

Pomegranate, orange toasted sabayon, mandarin sorbet £18.00

Traditional farmhouse cheeses v

Garden quince, prune compôte, artisan biscuits £23.00

Choice of freshly ground coffee, teas, infusions and petits fours

£7.00