

FESTIVE SUNDAY LUNCH MENU 2025

Champagne to start the celebrations?

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

Royal Bay oysters

Half a dozen Royal Bay oysters, lemon, shallot, Cabernet Sauvignon vinegar

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

Free range guinea fowl terrine

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

Parma ham

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

Roast sirloin of Angus beef – Supplement £8.00

Yorkshire pudding and traditional accompaniments

Duck confit

Creamed potato, buttered cabbage, orange and onion marinade

Roast Norfolk turkey

Traditional accompaniments, château potatoes, chestnut stuffing, cranberry sauce

Grilled monkfish cheek

Prawn curry, pak choy, jasmine rice, sesame

Longueville's seafood platter – Supplement £20.00

Lobster, gambas, Jersey crab, prawns, grilled scallops

Lobster thermidor – Supplement £8.00

Half local lobster, brandy, hint of mustard, Gruyère, baby spinach, French fries

Vegetable Lasagne

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

All main courses are a complete dish, however please feel free to add any of the following sides:

Jersey Royals

Truffle chips, Parmesan

French fries

Steamed tender stem shoots, toasted almonds

Green garden salad

All sides 8.00 each

Longueville's homemade Christmas pudding

Warm brandy sauce

Black forest délice

Valerhona 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