



FESTIVE MENU

Champagne to start the celebrations? Enjoy a bottle of Nicolas Feuillatte at the special price of £65.00!

Warm winter salad

Roast garden vegetables, whipped goats' cheese, basil, toasted pine nuts

Oak smoked salmon

Prawns, little gem, spiced plum tomato, avocado

Diver caught scallop

Grilled octopus, arrabbiata sauce, fennel, smoked aioli

Free range chicken liver parfait

Orange and onion marmalade, fig, toasted brioche

Roast Norfolk turkey

Traditional accompaniments, château potatoes, chestnut stuffing, cranberry sauce

Slow cooked rib of beef

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

Line caught bream

Shellfish ragout, lobster sauce, tomato, basil

Baked vegetable Wellington

Caramelised garden root vegetables, mushroom, tomato, tarragon sauce

Longueville's homemade Christmas pudding

Rum butter, warm brandy sauce

Black forest Bûche de Noël

Valrhona Opalys, sour cherry sorbet

Spiced apple and almond tart

Vanilla ice cream

Farmhouse cheeses

Garden quince, prune compote, artisan biscuits

Supplement £10.00 · as an additional course £24.00

Choice of freshly ground coffees, teas, infusions and petits fours £7.50

£45 for two courses £55 for three courses

All sides £8.00 - see A la carte

