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