CHRISTMAS PARTY

Complete the booking menu & return by one month prior to event with a non-refundable deposit of £5 p/p

Contact name:													
Company name:													
Telephone:													
Email:													
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DESSERTS													
Xmas pud													
Choc tart													
Brûlée													
Citrus tart													
Toffee pud													
Cheese													

CHRISTMAS DAY

Complete the booking menu & return by November 1, 2017 with a non-refundable deposit of £25 p/p

Contact name:																	
Company name:																	
Telephone:											ĸ,						
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CHRISTMAS SEASON MENU 2017



thekingsarmslongham@yahoo.co.uk www.thekingsarms-longham.co.uk

CHRISTMAS PARTY 2017

CHOICE OF THREE COURSES

- STARTERS -

Butternut squash & sweet potato soup

Smoked salmon & crayfish tian with Avruga caviar & granary bread

Confit duck, spring onion & cranberry filo parcel with spring onion & cucumber salad

Twice baked 3 cheese soufflé with winter leaves, salad & sea salt croute

Chicken liver parfait with mixed leaves, toasted brioche, pear & date chutney

Creamy garlic mushrooms en croute with garlic herbs & Parmesan salad

- MAINS -

Traditional roast turkey with seasonal stuffing & all the trimmings

Slow roasted lamb shank with parsnip purée, Dauphinoise potatoes & redcurrant & rosmary jus {\$2.50 supp}

Pan roasted pheasant breast wrapped in Proscuttio ham with fondant potato, spinach & pea fricassee & cranberry jus

Roast sirloin of beef

with homemade Yorkshire pudding & trimmings

Fillet of seabass

with lime & coconut rice, sweet chilli & stir fry vegetables

Poached fillet of salmon with lemon croquet potato, winter greens & light cream sauce

Roasted pepper, red onion & goats cheese tartlet with a red pepper coulis, dressed rocket & chive potatoes

- DESSERTS -

Christmas pudding with homemade brandy sauce

Dark chocolate & pistachio tart with raspberry coulis & vanilla ice cream

Pear & white chocolate brûlée with chocolate dipped shortbread

Caramelised citrus tart with raspberry sorbet

Sticky toffee pudding with hot caramel sauce

Selection of cheese & biscuits $\{£2.00 \text{ supp}\}$

CHRISTMAS DAY 2017

CHOICE OF THREE COURSES

- STARTERS -

Mushroom, chestnut & pumpkin seed soup

Twice baked three cheese soufflé with sea salt croute & walnut salad

Pulled ham hock, chicken & parsley terrine with dressed leaves toasted brioche & chutney

Crab crayfish & king prawn tian with smoked salmon & a lemon oil dressing

Smoked duck & beetroot salad with beetroot purée & toasted pine nuts

Champagne sorbet

- MAINS -

Traditional roast turkey with seasonal stuffing & all the trimmings

Roasted pork tenderloin stuffed with sage & apricot served with fondant potato, celeriac purée & red wine sauce

Roast sirloin of grain fed beef with homemade yorkies & all the trimmings

Fillet of lamb wellington with Dauphinoise potatoes, roasted leeks & redcurrant jus

Fillet of lemon sole filled with a salmon & spinach mousse, crayfish & lemon butter

Roasted sweet potato & butternut squash filo tartlet with a cranberry & mulled wine coulis & rosemary Parmentier potatoes

DESSERTS -

Traditional aged Christmas pudding with candied orange, brandy & custard sauce

Strawberry shortbread with Chantilly cream

Homemade apple tart tatin with calvados ice cream & cinnamon candy

Triple chocolate & peacan nut brownie with vanilla bean ice cream & hot chocolate sauce

Selection of cheese & biscuits with apple, chutney, celery & grapes

Coffee & petit fours



CHRISTMAS PARTY MENU

3 course £24.95 per person

We also offer a choice of two courses {2 course menu not available Friday or Saturday evenings, or Sunday lunch}

2 course £19.95 per person

CHRISTMAS DAY MENU

£70.00 per person

This includes a glass of champagne on arrival

A selection of quality wines are available to complement your meal

Our dining area will be festively decorated & we will be taking Christmas Party bookings for the dates from December 1 up to December 24, 2017

We look forward to seeing you and will make sure your visit to us is a special one

Mark, Claire @ the team