

Langtry Restaurant

Christmas Set Menu

Starters

Parsnip and Apple Soup,

served with Freshly Baked Bread.

Confit Duck Leg Terrine,

with a Spiced Apricot Chutney and Letheringsett Mill Granary Toast.

Smoked Fish Platter,

served with Lemon and Herb Crème Fraîche and Poppy Seed Crackers.

Fanned Galia Melon,

with Lemon Sorbet and a Mixed Berry Compote.

Main Courses

Pan Fried Turkey Escalope,

wrapped in Streaky Bacon with Duck Fat Roast Potatoes, Seasonal Vegetables and a rich Pan Gravy.

Pan Seared Scotch Salmon,

served with Linguini Pasta, Cooked in a Seafood Sauce with Dressed Leaves and a lemon Oil Infusion.

Braised Gunton Venison and Root Vegetable Casserole,

cooked in a Red Wine Sauce, with a Short Crusty Pastry Lid and Roasted Potatoes.

Grilled Flat Mushrooms,

with a Leek Risotto, Toasted Pine Nuts and a Parmesan Salad and Roquette Pesto Dressing.

Desserts

Traditional Christmas Pudding,

served with a Brandy Sauce.

Bitter Chocolate Tart,

with Pistachio Ice Cream.

Sharp Lemon Posset,

with Crème Chantilly and a Shortbread Biscuit.

Vanilla Crème Brûlée,

served with a Victoria Plum Compote.

£14.50 for Two Courses (lunchtime only) and £19.50 for Three Courses with a Glass of Wine and Christmas Cracker

Available from 30th November. Subject to Availability, Excludes Saturday Evenings, Christmas Eve and Boxing day Evening and Christmas Day.

Choices will be required for Parties of 10 and Over. Call 01263 833547 to Book