



LEVENS KITCHEN

# Christmas Lunch & Festive Supper Club Menu 2021

Lunches served daily from 12pm - 2.30pm, 22 November until 15 December

Supper Club 7pm for 7.30pm, 24 November & 8 December

## STARTERS

### Pressed Ham Hock

apple, mustard & sourdough (gf option, df)

### Beetroot & Orange Cured Salmon

caper, shallot & beetroot relish, rye bread (gf option, df)

### Baked Truffle & Jerusalem Artichoke Custard

pumpnickel, celeriac, nigella crisp bread (v)

## MAINS

### Norfolk Bronze Turkey

bread sauce, cranberry sauce, gravy (gf option except bread sauce)

### Roast Loin of North Shore Cod

parsnip, celery & vanilla vinaigrette (gf)

### Pithivier of Wild Mushrooms

kale, glazed shallot & mushroom jus (v)

### All served with

roast potatoes, roasted winter vegetables,  
sprouts & chestnuts, braised red cabbage (v, gf, dairy free option)

## DESSERTS

Christmas Pudding, brandy custard (v)

Prune & Ginger Sticky Toffee Pudding, vanilla ice cream (v, gf option)

Selection of British Cheeses, homemade chutneys, crackers (£3.5 supplement) (v)

**Adult £29.95 | Child £14.95**

Reservations for Christmas lunches will require a £7.50 deposit per person at the time of booking.

Reservations for Festive Supper Club will require payment in full at time of booking.

Advanced booking essential at

[www.levenshall.co.uk](http://www.levenshall.co.uk)

or email [houseopening@levenshall.co.uk](mailto:houseopening@levenshall.co.uk) or telephone 015395 60321.

#### Dietary Requirements

We can cater for most dietary requirements. Please let us know of any specific dietary requirements on the booking form. Please note: our kitchen contains all known allergens and therefore we cannot guarantee that dishes are 100% free of allergens. v vegetarian | gf gluten free | df dairy free