



CHRISTMAS LUNCH & DINNER MENU

Served 12 - 3pm, 7 days a week
from 16 November – 23 December 2020

STARTERS

Chicken liver parfait, fig & sourdough toast (gf*)
Citrus-cured salmon, avocado cream, fennel compote (df, gf)
Whipped goat's cheese, roasted baby beetroot salad (v, gf*)

MAINS

Norfolk bronze turkey, bread sauce, cranberry sauce, gravy (gf*)
Pan-fried fillet of seabass, almond, caper & anchovy brown butter (gf)
Pithivier of Moroccan spiced sweet potato, pomegranate & maple dressing (v)

All served with
confit roast potatoes, roasted winter vegetables,
braised red cabbage, sprouts & chestnuts (gf, df*)

DESSERTS

Christmas pudding, brandy custard (v)
Prune & ginger sticky toffee pudding, vanilla ice cream (v, gf*)
Selection of British cheeses, homemade chutneys, crackers (£3.5 supplement) (v, gf*)

£29.95 per adult, £14.95 per child

Booking essential as spaces are limited

Book online at www.levenshall.co.uk
with a £10 deposit per person (balance due on arrival)

Dietary Requirements

We can cater for most dietary requirements. Please let us know of any specific dietary requirements on booking.
Please note: our kitchen contains all known allergens and therefore we cannot guarantee that dishes are 100% free of allergens.
gf Gluten free v Vegetarian *specific diary option available