

Long An Restaurant

Christmas

Set Menu

Available from 14th November – 23rd December 2021
(Pre-order only)

3 Course Meal and Drink for £59.95pp

On Arrival

A glass of Prosecco or Mocktail with mini fresh fruit platter to share

STARTERS

(Choose one)

Spice Seitorbello (V, VG)

Grilled tender Seitan meat ball bedded on Portobello sauteed and spiced green bean puree.

Sirloin Beef Salad (GF)

Tender grilled 4oz sirloin beef steak bedded on fresh juicy spicy citrus salad.

Mixed Seafood Salad (GF)

Grilled King Prawns and Calamari served with fresh spice salads and citrus dressing.

Festive fusion cake balls

Crunchy juicy seafood meat ball paired with spiced tender duck meat ball, fresh mix salad, green bean puree and sweet spicy sauce.

Tuna Salad (GF)

Marinated fresh raw tuna chunks served with raw quail egg york, mix crunchy herby salads and spicy citrus dressing.

**** (V, VG): Suitable for Vegetarian and Vegan**

*** (GF): Gluten Free**

Other dietary options are available on request

Tel: 01482 229831

www.Longanrestaurant.co.uk

MAINS

(Choose one)

Seiturkey Grill Platter (V, VG)

Grilled Seitan steak served with tropical fruit salad, sticky rice, and sweet soy chilli garlic dressing.

Stuffed Turkey (GF)

Tender Turkey breast stuffed with spiced mix veggies and fine glass noodle, bedded on creamy spinach pesto sauce, accompany with fresh mix salads and dressing.

Duck Lychee Curry

Choice of grilled tender duck breast or soft juicy duck confit, served with soft noodle cooked in sweet creamy spicy lychee curry sauce and veggies.

French Pepper steak fillet (GF)

Juicy beef fillet, grilled with mix Himalaya salt peppercorns, Parmesan potato mash, sauteed vegetables, and rich pepper cream sauce on the side.

Salsa Avo Fish (GF)

Choice of Cod or Salmon, pan grilled, fresh creamy avocado salsa, jasmine rice, garnished with crispy salted fish skins, pickle and fresh herbs.

DESSERTS

(Choose one)

Rum and Raisin Mince Platter

Trio mix fruit and raisin mince tarts, accompanied with rum vanilla ice cream coulis.

Christmas Rice Pudding (V, VG, GF)

Butterfly pea flower flavoured sweet sticky rice pudding, topped with mung bean mash, shredded young coconut, creamy brandy coconut sauce and grounded nuts. Served warm.

Traditional Christmas Pudding

Traditional English Christmas pudding, topped with creamy brandy sauce, and rum raisin ice cream.

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