# Long An Restaurant Christmas & New Year

# Set Menu

Available from 14<sup>th</sup> Nov<mark>ember</mark> 2022 – 1<sup>st</sup> January 20<mark>23</mark> (Pre-order only)

# 3 Course Meal and Drink for £45pp

### On Arrival

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

### **STARTERS**

(Choose one)

# Spice Seitorbello (V, VG)

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

# Smoky Beef Rolls (GF)

Tender grilled beef stuffed with wild mushrooms, sweet peppers, spring onions. Served with tangy salad and spicy soy dipping sauce.

# King Prawn Salad (GF)

Refreshing King Prawns salad with tomato concasse.

# Chicken Larb Balls (GF)

Spicy fried chicken meat balls paired with fresh mix salad, green bean puree and sweet spicy sauce.

# Pumpkin Soup (V, VG)

Capacho rice milk pumpkin soup served with roasted olive bread

\*\*(V, VG): Suitable for Vegetarian and Vegan
\*(GF): Gluten Free
Other dietary options are available on request

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### **MAINS**

(Choose one)

# Pineapple Grill Platter (V, VG)

Grilled Pineapple steak with crispy caramelised aubergine cinnamon and fresh pomegranate.

# Stuffed Turkey (GF)

Tender Turkey breast stuffed with Parmesan and spinach, bedded on creamy spinach pesto sauce, accompany with fresh mix salads and dressing.

# Cherry Duck (GF)

Choice of grilled tender duck breast or soft juicy duck confit, cooked in mandarin sweet cherry sauce. Served with smoky grilled and mushrooms and veggies.

# French Pepper Short Rib (GF)

Juicy tender baked beef short rib with potato pave, served with sauteed vegetables,

# Grilled Salmon (GF)

Juicy Salmon fillet, pan grilled with spicy horseradish and chilli sauce. Served with sauteed asparagus in creamy coconut sauce.

# **DESSERTS**

(Choose one)

# French Toast and Matcha Ice Cream

Traditional sweet buttery soft French toast accompanied with chilled fresh berries and matcha ice cream.

# Lemon Tart (V, VG)

Light, zesty vegan lemon tart with classic buttery shortcrust pastry and creamy eggless lemon curd filling.

# Traditional Christmas Pudding

Traditional English Christmas pudding, topped with creamy brandy sauce and mixed berry coulis. Served warm.

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