SAMPLE MENUS

Table d'Hôte
(changes daily according to the market)

Bulgur wheat and aubergine gâteau with piquillo pepper, globe artichoke
and garden shoots
Sesame seared yellow fin tuna with spaghetti vegetables, potato rösti and nam jim sauce
Slow cooked ham hock and belly pork terrine with orange, sweet pickled fig
and toasted county bread

ooOoo

Roast maize fed poussin with herb gnocchi, woodland mushrooms,
baby vegetables and pancetta
Délice of sole with grilled tiger prawn, scallop shumai and Asian broth
Vegetable linguine with crisp tempura, truffle and Parmesan sauce

ooOoo

Longueville's honey panna cotta with a minestrone of exotic fruits and coconut sorbet
Profiteroles with pistachio, chocolate and vanilla ice cream
Traditional farmhouse cheese (£8.00 supplement)

ooOoo

Freshly ground coffee, tea and infusions with petits fours £6.00

£50.00

(Guests on half board can use a £45 allowance against all other dinner menus)

Discovery Menu

Deep water local crab with warm crab claw, watermelon, lime and avocado
(Monopole, Barrel fermented, Rioja, 2014, Spain)

ooOoo

Butter poached local lobster with "shumai" and Asian broth
(Gewürztraminer, Los Gansos, Cono Sur, 2015, Chile)

ooOoo

Délice of sole with langoustine, fennel and an orange butter sauce
(Michel Lynch, Sauvignon/Semillon, Appellation Bordeaux Contrôlée, 2014, France)

ooOoo

Roast best end and rump of Lough Erne lamb with potato gratin,
globe artichoke and ratatouille
(Zinfandel, Ravenswood, Old Vine, California, 2013, U.S.A.)

ooOoo

Warm goat's cheese and beetroot fondant with Sicilian ruby orange salad and sorbet

ooOoo

Valrhona chocolate crémeux with pear mousse, crisp sablé and caramelized almonds

ooOoo

Piña colada with warm pineapple, coconut sorbet and sugared Macadamias
(Casas del Bosque, Riesling, Late Harvest, Casablanca Valley, 2013, Chile)

£85 without wine
£120 with selection of wines by the glass
Choice of coffee or tea £6.00

This menu is only available for whole tables

A La Carte

Sesame seared yellow fin tuna with foraged greens, yuzu mayonnaise, apple
and coconut remoulade

Warm goat's cheese and beetroot fondant with Sicilian ruby orange salad and sorbet

Local deep water crab, sweet pickled cucumber, melon, avocado and
warm crab 'bon bon'

Roast free range quail with glazed grapes, fig, ginger, orange and quail egg
Butter poached local lobster with "shumai" and Asian broth

Griddled hand dived north coast scallops with a salad of garden shoots, potato rösti, crisp
pancetta, cauliflower and truffle

ooOoo

Grilled fillet of Angus beef with slow cooked sticky rib, oxtail bon bon, tartiflette potato
and Béarnaise sauce

Roast best end and rump of Lough Erne lamb with gratin potato, braised shoulder
and ratatouille

Roast Gressingham duck with duck confit, quince, glazed pear and cranberry

Délice of sole with langoustine and ginger tortellini, calçots and a lobster sauce

Deep water line caught turbot with a fricassée of woodland mushrooms, sweet potatoes
and tarragon

Parcels of Provençal vegetables with a plum tomato dressing and broccoli tempura

ooOoo

Piña colada with warm pineapple, coconut sorbet and crisp sugared Macadamias

Passion fruit soufflé with raspberry ripple sorbet

Longueville's Valrhona chocolate dessert with Manjari chocolate mousse,
Jivara "crémeux" praline, chocolate macaroon and Baileys ice cream

Flambé Norwegian omelette with raspberry and lemon and raspberry vodka

A selection of the finest French, British and local "artisan" cheeses
(£8.00 supplement – if chosen as an extra course £16.50)

All cheeses are personally handpicked by Andrew Baird with his vast knowledge
gained over twenty-five years of experience. The unique trolley, designed by
master carpenter, Remi Couriard was crafted from 180 year old French oak.

Two courses £52.50
Three courses £65.00

Choice of freshly ground coffees, teas and infusions served with petits fours £6.00

Prices are inclusive of service charge and gst

**For a non-alcoholic drink to complement your menu choice or any specific dish,
please consult our dedicated list**