

# Tennerfest

## Lunch

### Sample Menu

Autumn garden salad with roast beetroot, broccoli shoots, banana squash, pomegranate, orange, figs and crumbled feta

Longueville's "assiette" of seafood with Jersey crab, home oak smoked salmon, gamba and prawn cocktail

Pulled smoked chicken with avocado, plum tomatoes, rocket and toasted cashews

Baked Tuscan vegetable tart with baby mozzarella, cherry tomatoes and garden basil

Hand dived north coast scallop and prawn ragoût with linguine and lobster

### ooOoo

Sticky rib of Angus beef with cheese crusted potatoes, roast root vegetables and Béarnaise sauce

Roast maize fed poussin with herb gnocchi, woodland mushrooms and crisp pancetta

Deep water line caught cod with cannellini beans, piquillo pepper and chorizo

Délice of sole with tiger prawn, scallop shumai and a coconut scented Asian broth

Parcels of Provençal vegetables with crisp tempura, saffron aioli and garden shoots

### ooOoo

Baked apple "tarte tatin" with elderberry ripple ice cream

Lime cheesecake with spiced pineapple, orange and mango sorbet

Dark chocolate pavé with Baileys ice cream and praline mousse

Selection of the finest French, British and local "artisan" cheeses (£6.50 supplement)

**£20.00 three courses**

**Choice of freshly ground coffee, tea and infusions served with petits fours £3.75**

**Prices include service charge and GST**

***Every day during "Tennerfest" you will have the chance to enter our lucky dip and win a "Room Only Voucher"***

***In addition, please fill in the postcard with your name and e-mail address for the chance to win a Longueville Manor "Night of Luxury".***

**The ideal gift – Andrew Baird's cookbook – "Recipes from the Sea" – purchase your signed copy at Reception**

***Special Tennerfest price £15.00 instead of £25.00***