

## Table d'Hôte

(Sample)

Roast avocado, cherry tomato, baby mozzarella, rocket and toasted pine nuts  
Sesame seared yellowfin tuna with Jersey crab and garden shoots  
Parma ham with chilled with sweet pickled garden melon, orange and black figs

**ooOoo**

Traditional 'coq au vin' with creamed potatoes, mushrooms and bacon  
Fillet of organic salmon with a toasted almond and pine nut crust, pistachio butter sauce  
Butternut squash and broad bean risotto with plum tomato, garden rocket and Parmesan  
Longueville's seafood platter with lobster, crab, home smoked salmon,  
local shellfish and Jersey Royals (£5.00 supplement)

**ooOoo**

Dark chocolate fondant with local strawberries and strawberry ice cream  
Mango parfait with compressed pineapple and a lychee sorbet  
Traditional farmhouse cheeses (£8.00 supplement)

**ooOoo**

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

**£55.00**

(Guests on half board can use a £35 allowance against all other dinner menus)

## Discovery Menu

Deep water local crab with warm crab claw, watermelon, lime and avocado  
*(Holly's Garden, Pinot Gris, Moondara Winery, Victoria, 2016, Australia)*

**ooOoo**

Butter poached local lobster with "shumai" and Asian broth  
*(Viña Esmerelda, Miguel Torres, Penedes, 2015, Spain)*

**ooOoo**

Deep water line caught turbot with a Beaufort crust, fricassée of woodland mushrooms  
and salsify  
*(Pomino Bianco, Castelle di Pomino, Marchesi de Frescobaldi, Tuscany, 2016, Italy)*

**ooOoo**

Roast loin of new season Lough Erne lamb with a minted crust, baby globe artichokes,  
garden peas and tabbouleh  
*(Côtes de Nuits-Villages, Albert Bichot, 2013, France)*

**ooOoo**

Warm goat's cheese fondant with beetroot and blood orange

**ooOoo**

Garden lemon mousse, ginger sablé, gin and tonic

**ooOoo**

Dark chocolate délice with a geranium crèmeux  
*(Graham's, Late Bottled Vintage, 2012, Port)*

**£92 without wine**

**£130 with selection of wines by the glass**

**Choice of coffee or tea £6.00**

**This menu is only available for whole tables**

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

## 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 potato rösti, crisp pancetta, caramelised Apple and cider sauce

### ooOoo

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

Roast loin of new season Lough Erne lamb with a minted crust, baby globe artichokes, peas and tabbouleh

Roast breast of free range duck with glazed confit, peach and ginger compote

Délice of sole with Jersey crab, grilled tiger prawns, claw tempura and broccoli velouté

Deep water line caught turbot with a Beaufort crust, fricassée of mushrooms and salsify

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

### ooOoo

Longueville honey with a Jersey milk panna cotta, honeycomb and Jersey milk sorbet

Coconut rice with a mango parfait, pineapple and lychee sorbet

Dark chocolate délice with a geranium crémeux and blood orange

Garden lemon mousse, ginger sablé, juniper, gin and tonic sorbet

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 £57.50**

**Three courses £70.00**

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

**Prices are inclusive of service charge and gst**