

Father's Day

Lunch 16th June 2019

(Sample Menu)

Home oak smoked salmon with wholemeal bread

Half a dozen Royal bay oysters

Garden salad with roast beetroot, butternut squash, quinoa, pomegranate, orange, figs and crumbled feta

Longueville's seafood assiette with home smoked salmon, Jersey crab, yellowfin tuna and prawn cocktail

New season local asparagus with poached free range duck egg and Hollandaise sauce

Slow cooked ham hock and belly pork terrine with an orange and onion marmalade, toasted country bread

Grilled hand dived north coast scallops and king prawns with guacamole and a plum tomato sauce

ooOoo

Chestnut mushroom soup

Peach sorbet

ooOoo

Roast sirloin of Angus beef with Yorkshire pudding and onion gravy

Loin of Lough Erne lamb with potato gratin, French beans, globe artichokes and ratatouille

Roast confit of Gressingham duck with Lyonnaise potatoes, apple sauce and glazed figs

Deep water hake and lobster with plum tomato and tarragon

Grilled wild local sea bass with tomato compôte, mozzarella cream, olive and baby capers

Vegetable linguine with crisp tempura, garden rocket, truffle and Parmesan

Longueville's seafood platter with lobster, crab, home smoked salmon, local shellfish, garden salad and Jersey royals (£10.00 supplement)

ooOoo

Vanilla cheesecake with blueberry ice cream

Valrhona chocolate financier with a chocolate crèmeux and raspberry sorbet

Paris-Brest with a praline cream and Madagascan vanilla ice cream

Sun ripened local strawberry compote with garden basil and strawberry sorbet

Selection of the finest French, British and local "artisan" cheeses (£7.50 supplement)

ooOoo

Freshly ground coffee, tea and infusions with petites fours

£60.00 per person inclusive of GST and service charge

A £30 per person deposit is required to confirm all reservations