



Longueville

M A N O R

Longueville Manor Events

Intimate dinner parties or formal entertaining, business meetings or that once in a life celebration, whatever the occasion, Longueville Manor is truly special and delivers unparalleled service to guests looking for a unique and memorable venue.

The Events Team are always available to deal with any enquiry and will ensure that every event, no matter how large or small, is organised down to the finest detail. Longueville Manor is renowned for bespoke events, tailor made following the guests' requirements.

Executive Head Chef Andrew Baird has a vast experience of party menu planning and is always available for an informal chat to design a bespoke menu for every occasion. His food is all about the finest ingredients, a respect for the seasons and above all a passion for sourcing from local producers as well as the Manor's own kitchen garden.

The knowledgeable team of Sommeliers manage the wine list and over the years has produced a collection of almost 400 bins. The small yet concise "events" wine list recommends a selection of the most popular, very drinkable and great value wines. In addition, the Sommeliers have responded to the growing trend of marrying non-alcoholic drinks with food and a Sommelier is always available should assistance be required when choosing any wine or beverage to pair with your menu.



PRIVATE DINING



The Bateman Room

Contemporary and light, The Bateman Room can accommodate events from 8 to 55 guests. It is a sunny conservatory complete with private patio and its own secluded private entrance – spaces ideal for aperitifs or coffee breaks. Together with the latest audio visual equipment, fully integrated sound system and drop-down screen and projector, this room is totally versatile and appropriate for anything from informal dinner parties to business-like meetings.

Dimensions: 10.5 m x 5 m

- Dining up to 22 on one oval table or up to 40 on four round tables
- Board meeting up to 20
- Cocktail reception up to 55
- Theatre style up to 40



The Garden Room

Recently refurbished, The Garden Room reflects a sense of occasion yet with an informal and relaxed atmosphere. As part of the main restaurant, the room is accessed from The Oak Room. A clever partition system will turn the room into a private area providing a venue for larger functions or corporate events. The Garden Room has its own small terrace and lawn at the rear and depending on the type of event, the room can be used in conjunction with The Oak Room.

Dimensions: 11 m x 7.5 m

- Dining up to 60 (or up to 80 when used together with The Oak Room)
- Cocktail reception up to 100 (or up to 130 when used together with the Oak Room)
- Theatre style up to 50

Other areas

The Cocktail Bar and the Drawing Room with their homely feel and open log fires, are the perfect venues for pre-dinner drinks or a cocktail reception for up to 60 guests. Larger events can also be held on the croquet lawn or the Cottage Garden sun deck (weather permitting).

- Standing reception up to 25 in the Drawing Room or 60 in the Cocktail Bar
- Casual seating up to 12 in the Drawing Room



LUNCH SET MENU

Parties up to 16 guests can choose on the day from our daily lunch menu, priced accordingly
**Parties between 16 and 60 must select a set menu for the whole party from the options below:
same starter, same main course and same dessert for all the guests**
(The chosen menu must be provided two weeks prior to the event)

Starters

Longueville's home smoked salmon salad with prawns, little gem, avocado, mint and pink grapefruit
Baked Tuscan vegetable tart with goat's cheese, garden basil and vine ripened cherry tomatoes
Pulled smoked chicken salad with gambas, chicory, cucumber, coriander and toasted cashews
Parma ham with chilled melon, buffalo mozzarella, orange, pomegranate and sweet pickled figs
Hand dived north coast scallops with linguine, garden shoots and lobster sauce

Main Courses

Roast rump of Lough Erne lamb with slow cooked shoulder, fondant potato and ratatouille
Slow cooked free range pork belly with garden apple sauce, ginger stuffing and champ
Confit of Gressingham duck with Lyonnaise potatoes, petits pois, broad beans and crisp pancetta
Fillet of organic salmon with a toasted pine nut and almond stuffing and pistachio butter sauce
Grilled line caught brill with Jersey crab, fennel and a plum tomato sauce

Desserts

Coconut panna cotta with a minestrone of exotic fruits and a passion fruit sorbet
Vanilla crème brûlée with raspberries and raspberry ripple
Valrhona chocolate and hazelnut délice with praline ice cream
Longueville's "assiette" of desserts
Baked apple tarte Tatin with sea salt caramel and Jersey Black Butter ice cream
Traditional farmhouse cheeses (£8.50 supplement – if chosen as an extra course £16.50)

Tea, coffee and petits fours

£30.00 per person inclusive of service charge and GST

*Andrew Baird, our Executive Head Chef, is available
for an informal meeting to discuss a bespoke menu for your event*



DINNER SET MENU

Parties up to 16 guests can choose on the day from our daily dinner menu, priced accordingly
**Parties between 16 and 60 must select a set menu for the whole party from the options below:
same starter, same main course and same dessert for all the guests**
(The chosen menu must be provided two weeks prior to the event)

Starters

Longueville's salad of avocado, baby mozzarella, heritage tomatoes and toasted pine nuts
"Assiette" of seafood with home smoked salmon, Jersey crab, yellow fin tuna and prawn cocktail
Deep water local crab with warm crab claw, cucumber, watermelon, lime and yuzu dressing
Woodland mushroom linguine with broad beans, truffle, rocket and Parmesan
Oven roast quail with confit, glazed grapes, figs, ginger and Melba toast

Main Courses

Baked fillet of Angus beef "en croûte" with tartiflette potato, garden vegetables
and a red wine sauce
Roast best end of Lough Erne lamb with sticky slow cooked shoulder, potato gratin and ratatouille
Maize fed chicken, crisp pancetta, herb gnocchi and woodland mushrooms
Délice of sole with tiger prawn, scallop shumai and lobster sauce
Grilled line caught local turbot with langoustine, bok choy and an orange butter sauce

Desserts

Piña colada with coconut délice, pineapple mousse and sorbet
Vanilla panna cotta with a minestrone of exotic fruits and a mango sorbet
Sun ripened strawberries with crisp meringue, clotted cream and strawberry ice cream
Valrhona dark chocolate coupe with banana and Bailey's ice cream
Longueville's "assiette" of desserts
Traditional farmhouse cheeses (£8.50 supplement – if chosen as an extra course £16.50)

Tea, coffee and petits fours

£60.00 per person inclusive of service charge and GST

*Andrew Baird, our Executive Head Chef, is available
for an informal meeting to discuss a bespoke menu for your event*



CANAPES



Our canapé selection combines local ingredients with innovative food design to satisfy every taste. Executive Head Chef Andrew Baird will ensure that every handmade piece is not only pleasing to the eye, but tastes delicious too. Canapés can be an ideal way of offering an exceptional welcome to guests before a meal. Alternatively, they can be the perfect solution for a corporate drinks party or less formal entertaining.

- ❖ Parma ham with orange, sweet pickled fig and melon
- ❖ Lime scented watermelon with prawn and pea shoot
- ❖ Home smoked organic salmon and quail egg blini
- ❖ Mango, mint and goat's cheese pakora
- ❖ Warm bouchée with ratatouille and Parmesan
- ❖ Prawn, sesame and scallop shumai
- ❖ Warm crab 'bon bon' with pine nuts and Yuzu dip
- ❖ Maize fed chicken and cashews, satay skewers
- ❖ 'Bunny chow' (mild lamb curry in a miniature bread bun)
- ❖ Black pudding and quail Scotch egg
- ❖ Spiced lamb kofta with tzatziki
- ❖ Grilled beef espetada with garlic and bay leaf
- ❖ Sticky slow cooked belly pork with glazed apple and Calvados
- ❖ Grilled chorizo and scallop with piquillo pepper and rocket

Choice of 4 canapés £ 10.00 per person (ideal to accompany pre-dinner drinks)

Choice of 6 canapés £ 15.00 per person

Choice of 8 canapés £ 20.00 per person (more substantial selection for longer events)

All prices are inclusive of service charge and GST



BUFFET OPTIONS

Fork Buffet

Baked Tuscan vegetable tart with baby mozzarella and basil
Poached organic salmon with Yuzu mayonnaise and prawn
Tiger prawn and chorizo skewers
Sesame crusted sole goujons with a Provençal dip
Maize fed chicken with goat's cheese, cherry tomatoes and crisp pancetta
Selection of wraps
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Raspberry crème crumble with praline  
Mocha chocolate pot  
Coconut délice with exotic fruits  
Sicilian lemon tart  
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Choice of tea or coffee

£30.00 per person

Finger Buffet

Selection of sandwiches on farmhouse white and wholemeal brown bread
Chilled melon with Parma ham, sweet pickled fig and orange
Home oak smoked salmon blini with cream cheese and cucumber
Quail egg "bon bon" with cherry tomato chutney
Deep water crab cakes with toasted pine nuts, chilli and coriander
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Pistachio macarons  
Raspberry Financier  
Fruit brochettes  
Chocolate and hazelnut sablé  
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Choice of tea or coffee

£30.00 per person

All prices are inclusive of service charge and GST

More substantial hot and cold buffets can be arranged on request and tailored to suit any occasion.
Our Events Coordinator will be happy to discuss any requirements.



EVENT BOOKING CONDITIONS

We respectfully remind all clients of Longueville Manor Hotel Ltd that an "Event Booking" constitutes a contract between themselves and the hotel. These conditions apply to all conferences, events and food & beverage arrangements.

The confirmation of any reservation is subject to availability and will be accepted at the discretion of the management.

A non-refundable booking deposit of 50% of the total value of the booking will be requested at the time of confirmation of the booking (if the booking is made more than 8 weeks in advance). In addition, "Event Bookings" will only be accepted with accurate and valid credit/debit card details which will be held as a guarantee for up to the full and final value of the booking as detailed below.

Longueville Manor Hotel Ltd also reserves the right at any time to request full pre-payment of the total value of the "Event Booking".

Either a written or verbal confirmation of a booking constitutes a legally binding acceptance of a contract. The cancellation policy (as detailed below) will therefore be considered as accepted. **The submission of credit/debit card details also confirms an agreement that payment in case of cancellation of a room/s booking (as detailed below) may be taken without warning.** The submission of false or invalid credit/debit card details will constitute a legal breach of contract.

A minimum spend requirement may be set at the discretion of the management for any event.

All outstanding accounts MUST be settled upon departure.

- **Any booking cancelled within 4 weeks of the event date will be charged at 100% of the full booking value.**
- **The "full booking value" will be the agreed price of all accommodation, goods and services as confirmed between the client and Longueville Manor Hotel Ltd either verbally or in writing.**
- **A "no-show" will be charged at 100% of the original full booking value.**
- **A decrease of rooms/participants/numbers of any booking received less than 2 days before the event will be charged at 100% of the original full booking value.**

Longueville Manor Hotel Ltd recommends that clients obtain appropriate travel insurance to protect against all unforeseen cancellations - including any cancellation caused by inclement weather and ill health. A cancellation of any "Event Booking" MUST be made in writing either by email or by registered post.

Longueville Manor reserves the right to alter published rates, if necessary, without notice.

Only major credit/debit card and cash payments are accepted. Cheques will not be accepted under any circumstances.

All rates and ancillary charges are quoted "inclusive" of GST (5% local government purchase tax).

At the discretion of the management, Longueville Manor Hotel Ltd has the right to terminate an "Event Booking" at any time.

