

“Recipes from the Garden”

Sample menu

Pimm’s No 1 Cup

Spring garden salad with roast beetroot, butternut squash, broccoli shoots, quinoa, marigold, orange, pomegranate and crumbled feta

Caesar salad with pulled smoked chicken and quail eggs

Longueville's oak smoked salmon with Jersey crab, garden mint and pink grapefruit

New season Jersey asparagus with Parma ham and poached free range egg

Grilled north coast scallops and tiger prawns with a compôte of local plum tomatoes, guacamole, and garden shoots

ooOoo

Rump and slow cooked shoulder of Lough Erne lamb with bell peppers, globe artichokes, broad beans and pickled wild garlic seeds

Roast free range maize fed chicken with woodland mushrooms, tomato and tarragon

Line caught local black bream with a ragoût of crab, spring onions and ginger

Délice of sole with grilled tiger prawn, scallop shumai and watercress velouté

Vegetable linguine with a crisp tempura of spring vegetables and garden rocket

ooOoo

Sun ripened local strawberry pavlova with a basil Chantilly and Jersey yoghurt sorbet

Vanilla crème brûlée, Champagne poached garden rhubarb and a rhubarb sorbet

Chocolate and hazelnut délice with garden mint and chocolate chip ice cream

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

ooOoo

Choice of freshly ground coffee, tea and infusions served with petit fours - £4.00

£27.50

Prices are inclusive of welcome drink, service charge and gst

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