

“Recipes from the Garden”

Sample Menu

Pimm’s No 1 Cup

Garden vegetable salad with roast beetroot, butternut squash, broccoli shoots, quinoa, pomegranate, orange and crumbled feta

Home smoked salmon with prawns, avocado, watermelon, lime and baby coriander

Tender local asparagus with poached free range egg, chive flowers and Hollandaise sauce

Ceviche of heritage tomatoes with marinated line caught mackerel and garden shoots

Grilled north coast scallops and tiger prawns, fennel salad, plum tomato and micro cress

ooOoo

Roast slow cooked free-range belly pork with a crisp “bon bon”, glazed figs and garden quince

Maize fed chicken with new season local asparagus, globe artichoke, creamed potato and crisp pancetta

Line caught cod with a herb crust, toasted pine nuts, butternut squash, chick peas, spinach and plum tomato

Grilled fillet of plaice with crushed Jersey Royals, broad beans, smoked haddock rissole and a warm tartare sauce

Vegetable linguine with a crisp tempura, garden rocket and Parmesan

ooOoo

Garden rhubarb financier with tonka bean crèmeux and a strawberry ice cream

Valrhona chocolate délice with garden mint choc chip ice cream

Vanilla crème brûlée with a baby garden lemon balm and raspberry sorbet

Selection of the finest French, British and local “artisan” cheeses
(£7.00 supplement – if chosen as an extra course £16.50)

ooOoo

Choice of freshly ground coffee, tea and infusions served with petit fours - £4.75

£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**

Don’t forget to share your images on social media using the handles and hashtags below!

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