Sunday Lunch

Sample

Home oak smoked salmon with wholemeal bread
Half a dozen Royal bay oysters
Garden vegetable salad with roast beetroot, broccoli shoots, butternut squash, orange, pomegranate, figs and crumbled feta
Longueville’s seafood assiette with local crab, home smoked salmon, yellow fin tuna and prawn cocktail
Pulled smoked chicken salad with avocado, heritage tomatoes, garden shoots, coriander and toasted cashews
Slow cooked ham hock and belly pork terrine with piccalilli, quail egg and toasted country bread
Hand dived north coast scallop and prawn ragoût with linguine and a lobster sauce

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Pea and ham soup
Blackberry sorbet

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Roast sirloin of Angus beef with Yorkshire pudding and onion gravy
Slow roast belly pork with apple sauce and ginger stuffing
Roast rump of Lough Erne lamb with fondant potato, Provençal vegetables and garlic scented jus
Confit of Gressingham duck with Lyonnaise potatoes, peas, broad beans and crisp pancetta
Deep water line caught cod with cannellini beans, chorizo and piquillo pepper
Grilled fillet of brill with broccoli velouté, Jersey crab and a plum tomato sauce
Baked Tuscan vegetable tart with baby goats cheese, vine ripened cherry tomatoes and garden basil
Longueville’s seafood platter with lobster, crab, home smoked salmon, local shellfish, garden salad and Jersey Royals (£10.00 supplement)

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Vanilla crème brûlée with late season berries and raspberry ripple
Lime cheesecake with sour cream and lime sorbet
Assiette of Valrhona chocolate desserts
Warm garden plum and Medjool date sabayon with Armagnac and caramel ice cream
Selection of the finest French, British and local “artisan” cheeses (£6.00 supplement)

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Freshly ground coffee, tea and infusions with petits fours

£45.00 per person inclusive of GST and service charge

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