

# 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

**ooOoo**

Pea and ham soup

Blackberry sorbet

**ooOoo**

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)

**ooOoo**

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)

**ooOoo**

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**