

Perello Gordal pitted green olives (F, N, S) £6.00

Mixed lightly salted nuts (N) £6.00

Smoked chicken

Pulled smoked chicken, gambas, cucumber, coriander, lime, Parmesan (CR, M, N) £17.50

Grilled hand dived local scallops

Crisp tiger prawn shinjo, glazed chicken wing, Asian broth (CR, G, M, MO, N, SE, SU) £19.50

Deep water local crab

Vine ripened heritage tomatoes, guacamole, garden shoots (CR, E, MU) £19.50

Lebanese tabbouleh

Pomegranate, mint, golden raisins, toasted pine nuts, tzatziki (G, M, MU, N) £14.50

Roast avocado

Cherry tomato, goat's cheese pearls, cashews, wild rocket (M, MU, N) £16.50

Parma ham

Pulled buffalo mozzarella, ruby orange, sweet pickled figs (M, MU, N) £17.50

Traditional oak smoked salmon

Wholemeal toast, baby capers, shallot (F, G) £21.00

Roast Norfolk turkey

Chestnut stuffing, traditional vegetables, Port and cranberry sauce (G, M, N, SU) £28.50

Ragoût of pulled beef

Short rib, pappardelle, plum tomato, basil, rocket, Parmesan (E, G, M, MU, N, SU) £27.50

Roast slow cooked free range belly pork

Puy lentil jus, apple, celeriac (CEL, M, SU) £26.50

Grilled calf's liver

Dry cured bacon, champ, garden sage, crispy shallots (G, M, SU) £25.50

Roast duck confit

Creedy Carver duck leg, Lyonnaise potatoes, fig, cranberry, orange (M, SU) £24.50

Grilled sirloin steak

Woodland mushrooms, roast shallots, plum tomato, tarragon (M, SU) £31.50

Fillet of deep water cod

Crisp brandade, tender leeks, sweet pepper (E, F, G, M, SU) £24.50

Local lobster and prawn risotto

Poached free range egg, sesame, basil (CR, E, M, N, SE, SU) £29.50

Malaysian curry

Bok choy, roast vegetables, coconut rice (N) £19.50

Griddled vegetable tart

Vine ripened tomatoes, rocket, Parmesan (G, M) £17.50

All main courses are a complete dish, however please feel free to add any of the following sides:

- Truffle and Parmesan chips** (M, G)
- French fries** (G)
- Jersey Royals** (M)
- Champ (mashed potato, scallions and chives)** (M)
- Broccoli shoots, baby spinach, toasted almonds** (M, N)
- Baked mac and Parmesan gratin** (G, M)
- Watercress, rocket, Parmesan salad** (M, MU, N)
- Mixed salad** (M, N)

All sides - £6.50

Christmas pudding

Warm brandy sauce (G, M, N, SU) £14.50

Sea salted caramel tart

Jersey yoghurt, lemon thyme sorbet (E, G, M) £14.50

Burgundy poached pear

Spiced poached pear, Burgundy wine, Madagascar vanilla ice cream (E, M, SU) £14.50

Tiramisu

Mascarpone, espresso, Marsala wine (E, G, M, SO, SU) £14.50

Garden plum soufflé

Garden plums, damson, Sake sauce, 70% chocolate sorbet (E, G, M, N, SO, SU) £16.50

Traditional farmhouse cheeses

Garden quince, artisan biscuits (G, M, N, SU) £18.50

Choice of freshly ground coffees, teas and infusions

£6.50

Allergens

CEL – celery, CR - crustacean, E – egg, F – fish, G – gluten, M – milk, MO – molluscs,
MU – mustard, N – nuts, SU – sulphites

We care about our community and the environment that surrounds us, even more so during these challenging times. Long-standing relationships with local suppliers and the use of seasonal produce are key to us. This lunch menu reflects our valuable support for Jersey agriculture and fisheries as well as making the most of the abundant fresh produce from our very own Victorian kitchen garden and surrounding estate.

Longueville Manor is now fully CASHLESS.

Please note that most credit and debit cards are accepted with the exception of American Express.

All our prices are fully inclusive, however if you would like to reward our team with a gratuity, then please add it to your card payment as cash is no longer accepted.