

PRIVATE DINING



In brown our Chef's suggestion for the perfect party menu!

STARTERS

Longueville's assiette of seafood

Crab salad, salmon tartare, prawn cocktail, yuzu, watermelon, avocado

Hand dived local scallops

Lobster shumai, wakame, shellfish sauce Ses

Parma ham

Pulled buffalo mozzarella, figs, wild rocket, orange

Garden harvest - Ve

Grilled tofu (or feta), roasted garden vegetables, chickpeas, crispy kale, sweet potato, pumpkin seeds, romesco

MAIN COURSES

Baked Angus Beef Wellington (served medium-rare for the whole party) Minimum order of 8

Mushroom Duxelle, fondant potato, garden vegetables, red wine sauce

Délice of sole

Crab, lobster, prawns, new potatoes, garden greens, lobster sauce

Grilled Angus beef fillet

Slow cooked short rib, shallot choux, horseradish potato, seasonal vegetables, Bordelaise sauce

Roast maize fed chicken

Pancetta, creamed potatoes, woodland mushrooms, tarragon sauce

Baked vegetable Wellington - Ve

Caramelized garden root vegetables, plum tomato, tarragon sauce

DESSERTS

Black forest délice - Veg

Valrhona Macaé 62%, Kirsch, vanilla, Griottine cherries, chocolate ice cream

Vanilla crème brûlée - Veg

Blood orange sorbet

Pistachio mille-feuille

Pistachio crème, seasonal fruit, vanilla ice cream N, (pistachio)

Chocolate cheesecake - Ve

Valrhona 46% Amatika chocolate, blood orange sorbet

Farmhouse cheeses - As an additional course £23.00

Traditional accompaniments, quince, grapes, caramelized pecans

— PRICING —

£80 pp for individual pre-orders, £70 pp for set menu

Tea, coffee and petits fours £7.50

Please advise us of any dietary requirements or allergies when placing your pre-order.

Canapés



We recommend a selection of 5 different canapés per person to accompany your aperitifs

Classic selection - £4.00 per canapé

- Tabbouleh, pomegranate, sweet pickled
- Vegetable samosa, coconut yoghurt, mint
- Beetroot crisp, vegan cream cheese, chives
- Woodland mushroom and truffle arancini
- Melon, fig, Parma ham
- Chicken Caesar salad
- Quail Scotch egg, piccalilli dip -Veg
- Gin cured salmon tartare, crème fraîche
- Marinated cauliflower, apple and fennel remoulade

Luxury selection - £5.50 per canapé

- Grilled tiger prawn satay, coconut, soy, Thai spice dip
- Aromatic shumai, sesame, tiger prawn, ponzu sauce
- Tandoori grilled lobster, mango, mint
- Chicken skin, chorizo, Parmesan
- Warm choux, shallot, black truffle - Veg
- Mini Yorkshire pudding, sirloin of beef, horseradish cream, gravy
- Jersey crab, little gem, watermelon, lime
- Lobster croustade, plum tomato, basil
- Scallop, grilled chorizo, Piquillo pepper

Finger Food



We suggest 3 savoury items + 2 sweet items per person

Savoury Options (£8.00 per item – individual portion)

- Chorizo, grilled scallop, sauté potatoes, Piquillo pepper, rocket
- Mini cheeseburgers, brioche bun, lettuce, tomato, mayonnaise
- Panko, tiger prawn, scallop dumpling, sesame seeds
- Grilled lamb kofta, mint raita
- Goujon of sole, roast pepper salsa
- Crisp cod 'bonbon' with smoked aioli
- Woodland mushroom arancini, warm Parmesan dip - Veg
- Chicken satay skewers
- Chicken Caesar salad
- Tuscan vegetable tart, warm goat's cheese – Veg

Sweet options (£6.50 per item – individual portion)

- Classic éclair, seasonal fruit
- Black Forest délice – Veg
- Mini tiramisu – Veg
- Mini lemon posset – Veg
- Mini mocha chocolate pot – Veg

Buffet



Selection of Sandwiches £20.00 per person (*Priced per portion, accompanied by a dressed salad and crisps – choose 3*)

- Local crab sandwich (*when available*)
- Prawn or smoked salmon sandwich
- Roast chicken, garden rocket and Parmesan sandwich
- Farmhouse Cheddar and tomato relish sandwich - Veg
- Free range egg and garden cress sandwich - Veg
- Club sandwich - Free range chicken, smoked bacon, egg

Buffet Menu £45.00 per person (*3 savoury items + 2 sweet items per person*) *Additional items priced at £8.50 per item per person*

- Jersey crab, oak smoked salmon, watermelon, prawns
- Cured meat selection, griddled vegetables, toasted focaccia
- Sauté maize-fed chicken, plum tomatoes, woodland mushrooms, tarragon
- Lightly grilled salmon, watercress sauce
- Feta, Piquillo pepper, heritage tomatoes, olives, French beans salad – Veg
- Pulled buffalo mozzarella, Parma ham, rocket, sweet pickled figs
- Creedy Carver duck Asian salad
- New potato salad, spring onions, chives – Veg
- Roast butternut squash, sweet potato, aubergine, pomegranate, avocado salad – Ve
- Broccoli shoots, avocado, roasted beetroot, bulgur wheat – Ve
- Coronation chicken
- Garden greens – Veg
- Chips – Ve

Sweet options

- Seasonal fruit minestrone, Vanilla panna cotta
- Black Forest délice – Veg
- Classic éclair, seasonal fruit
- Mocha chocolate pot - Veg
- Exotic fruit, Italian meringue, crème Chantilly
- Seasonal fruit mille-feuille, pistachio crème

Cheese platter

Farmhouse cheese platter with country bread - £24.00 per person

Please note: Allergen information is available upon request for every menu items.