MENU

Exceptional food. A stronger community.



SUPPORTING LOCAL

Executive Head Chef Andrew Baird's food is all about simplicity and flavour, celebrating the finest local produce Jersey has to offer. Our menus reflect Longueville's valuable support for Jersey agriculture and fisheries from the abundant harvest of the Manor's very own beautiful Victorian Kitchen garden to the freshest seafood provided daily by local fishermen.



DIETS & ALLERGENS

A full list of allergens of dishes featured in this menu can be provided upon request. In addition, we can manage most dietary and intolerance issues so please don't hesitate to discuss any requirements with our team.

V - vegetarian, VE - vegan



SERVICE CHARGE

We do not apply a service charge. However, should you wish to reward the teams, please feel free to do so when either signing or paying your bill.



HELPING A LOCAL CHARITY

In 2026 we are supporting Jersey Hospice Care, a charity which touches nearly everybody on this island at some point. We are adding £1 to every restaurant bill. Should you prefer to opt out, please inform a member of staff before settling your bill.

FOR MORE INFORMATION ON JERSEY HOSPICE CARE
PLEASE SCAN THE QR CODE

FESTIVE MENU

Champagne to start the celebrations?
Enjoy a bottle of Nicolas Feuillatte at the special price of £65.00!

Warm winter salad
Roast garden vegetables, whipped goats' cheese, basil, toasted pine nuts

Oak smoked salmon
Prawns, little gem, spiced plum tomato, avocado

Diver caught scallop
Grilled octopus, arrabbiata sauce, fennel, smoked aioli

Free range chicken liver parfait
Orange and onion marmalade, fig, toasted brioche

Roast Norfolk turkey
Traditional accompaniments, château potatoes, chestnut stuffing, cranberry sauce

Slow cooked rib of beef
Mushroom pithivier, creamed potato, maple glazed carrots, red wine sauce

Line caught bream
Shellfish ragout, lobster sauce, tomato, basil

Baked vegetable Wellington
Caramelised garden root vegetables, mushroom, tomato, tarragon sauce

Longueville's homemade Christmas pudding
Rum butter, warm brandy sauce

Black forest Bûche de Noël
Valrhona Opalys, sour cherry sorbet

Spiced apple and almond tart
Vanilla ice cream

Farmhouse cheeses
Garden quince, prune compote, artisan biscuits

Supplement £10.00 · as an additional course £24.00

Choice of freshly ground coffees, teas, infusions and petits fours £7.50

£45 for two courses £55 for three courses

All sides £8.00 - see A la carte

VEGAN AND VEGETARIAN

Champagne to start the celebrations?
Enjoy a bottle of Nicolas Feuillatte at the special price of £65.00!

Asian salad - ve
Sweet potato vermicelli, spiced cauliflower, avocado, black sesame, edamame bean, galangal

Tabbouleh - ve
Couscous, golden raisins, pomegranate, orange, mint, toasted pine nuts

Roast garden vegetables - ve
Crisp vegetables, chickpeas, grilled tofu, toasted pine nuts, basil dressing

Garden vegetable linguine - ve
Sun ripened cherry tomatoes, chilli, peas, broad beans, garlic, courgette, sweet peppers, wild rocket, Parmesan

Vegetable tart “fine” - ve
Romesco, roast chickpeas, tempura artichoke, local tomatoes, courgette, aubergine, wild rocket

Roast garden squash risotto
Tomato compôte, baby spinach, toasted pine nuts

Chocolate cheesecake - ve
Valrhona 46% Amatika chocolate, mandarin sorbet

Poached pear
Pomegranate, orange toasted sabayon

Choice of freshly ground coffees, teas, infusions and petits fours £7.50

£45 for two courses £55 for three courses

All sides £8.00 - see A la carte

Longueville's Classics

STARTERS

Half a dozen Royal Bay oysters £21.00
Shallots, Cabernet Sauvignon vinegar, lemon

Traditional oak smoked salmon £24.00
Baby capers, shallots, lemon

Prawn cocktail £24.00
Jersey crab, little gem, spiced plum tomato, avocado

Local hand dived scallops £24.50
Garden salad, crisp pancetta, aioli

Main course supplement - £14.00

MAINS

Grilled catch of the day £40.00
Hollandaise sauce, seasonal vegetables, new potatoes

Longueville's seafood platter £65.00
Half Jersey lobster, local crab, prawns, grilled scallops, tiger prawns, smoked salmon, Royal Bay oysters

Roast duck confit £38.00
Lyonnaise potato, orange, sweet pickled fig, garden quince, port reduction

Grilled Angus fillet steak £49.50
Peppercorn sauce, chestnut mushrooms, French fries, mixed salad

All main courses are a complete dish, however please feel free to add any of the following sides: £8.00 each
New potatoes
Truffle Parmesan chips
French fries
Steamed tender stem shoots, toasted almonds
Green garden salad

A la carte starters

Warm goat's cheese fondant £23.00
Heritage beetroot, crisp tuile, goat's cheese mousse, blood orange sorbet

Jersey Crab £25.00
Yuzu, compressed apple, pickled cucumber, prawns, chilled watercress velouté

Beef carpaccio £27.50
Caesar ice cream, little gem, Parmesan

Hand dived local scallops £26.00
Crisp pancetta, smoked almond, celeriac, samphire, dill

Free range quail £22.00
Confit leg, crispy quail egg, roasted and pickled cauliflower, mustard

Asian salad - ve £22.00
Sweet potato vermicelli, spiced cauliflower, avocado, black sesame, edamame bean, galangal

Vegetable cannelloni - ve £19.50
Aubergine, sweet peppers, black garlic, tempura courgette, plum tomato sauce

Roast garden vegetables - ve £19.50
Crisp vegetables, chickpeas, grilled tofu, toasted pine nuts, basil dressing

Tabbouleh - ve £21.00
Couscous, golden raisins, pomegranate, orange, mint, toasted pine nuts, coriander, coconut yoghurt

ve - vegan

A la carte main courses

Creedy Carver duck £43.50
Fig compote, duck confit, glazed endive, orange and juniper

Grilled Angus beef fillet £48.00
Slow cooked short rib and oyster pie, maple glazed baby carrots, horseradish

Loin of venison £45.00
Croquette, braised red cabbage, salsify, blackberry and tarragon

Line caught local sea bass £42.00
Chorizo, cannellini bean ragoût, samphire, salsa verde

Wild halibut £38.50
Creamed leeks, hazelnut, sweet potato and miso puree, fennel velouté, leek oil

Griddled local aubergine - ve £30.00
Marinated cauliflower, garden squash, creamed cashew nut, lentil dahl

Baked vegetable Wellington - ve £40.00
Caramelized garden root vegetables, mushroom, tomato, tarragon sauce

Vegetable tart "fine"- ve £35.00
Romesco, roast chickpeas, tempura artichoke, local tomatoes, courgette, aubergine, wild rocket

Cèpe risotto - v £28.50
Crisp potato, truffle, Parmesan, herb oil

Desserts

Valrhona equatorial 55% chocolate mousse - v — £22.00
Cinnamon cream, chocolate sponge, praline ice cream

Longueville's honey - v — £19.00
Jersey yogurt mousse, orange blossom, crème fraîche, filo tuile, honey ice cream

Mango and passion fruit soufflé - v — £22.00
Orange marmalade, coffee ice cream

Chocolate cheesecake - ve — £18.00
Valrhona 46% Amatika chocolate, mandarin sorbet

Warm chocolate fondant - v — £22.00
Single plantation dark chocolate, vanilla ice cream

Poached pear — £19.00
Pomegranate, orange toasted sabayon

Ruby grapefruit and lemongrass délice — £17.00
Basil sponge, lemongrass crémeux, meringue, blood orange sorbet

Traditional farmhouse cheeses — £24.00
Garden quince, prune compôte, artisan biscuits

Choice of freshly ground coffees, teas, infusions and petits fours — £7.50