

Longueville House
Chef Seasonal Menu € 55

Duo of Canapés served in the Drawing Room



House Smoked Salmon and Fresh Castletownbere Crab Roll, Tartare sauce

Terrine of Free Range Chicken and Spinach, Pickled vegetable

Grilled Garden Asparagus, Flemish Butter Sauce, Garden leaves

Pan fried Dingle Bay Scallops, Creamy Garden Sorrel Sauce, Tuile

Feta Cheese & Sun Dried Tomato Quiche, Baby leaves, Herb Coulis



John Finn's of Mitchelstown Fillet of Beef

Potato Gratin. Garden Baby Carrots, Carrot puree, Red Wine Jus

Castletownbere Cod Fillet, Garden vegetable,

Potato Gnocchi, Wild garlic Emulsion, Dill Hollandaise

Garden Beetroot Risotto, Hegarty's mature Cheddar, Chive Oil

Longueville Venison Haunch Fillet wrapped in Serrano Ham, Potato Fondant,

Tonight's vegetable, Cranberry and Red Wine Jus

Longueville House Slowly Cooked Beef and Apple Cider Casserole,

Potatoes, Tonight's vegetable



Fresh Pineapple Carpaccio, Coconut Snow, Marjoram Ice Cream

Garden Mixed Berries Crumble, Longueville Apple Brandy Ice Cream

Longueville House Dessert Selection: Four small Delights of the day

Irish Farmhouse Cheeses, Gooseberry Chutney and Crackers



Please ask your waiter for wine pairing option
Almost all of our ingredients are sourced from our farm and Garden