

Longueville House Spring Early Bird Menu
Served 5pm to 6.30pm Wednesday through Friday

Tonight's Chef Canapes



Garden Mushroom Quiche, Baby Leaves, Herb Coulis

Homemade Bresaola, Garden Salad, Mustard Vinaigrette

House Smoked Salmon and Crab roll, Tartare sauce, Beetroot Gel



Pan fried Castletownbere Cod Fillet, Garden Vegetable,
Potato Gnocchi, Wild Garlic Emulsion, Chervil Hollandaise

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

Slowly Cooked John Finn's Beef and Longueville Apple Cider Casserole,
Garden Potatoes, Tonight's Vegetable



Longueville House Dessert Selection: Four small Delights of the day

Irish Farmhouse Cheeses, Gooseberry Chutney and Crackers



Your Choice of Barry's tea or Maher's Filtered Coffee

2 Course €29 / 3 Course €35

Almost all of our ingredients are sourced from our Farm and Garden
Allergen Menu available on request