

Longueville House Chef
Spring Tasting Menu € 69

Pre-Dinner Canapés



Terrine of Free Range Chicken & Spinach, Pickled vegetable

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Vinum, Colombard & Gros Manseng, France, 2012



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

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Little Beauty sauvignon Blanc, Marlborough, New Zealand, 2016



Lychee Sorbet

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Kinsale Mead



West Cork Duck Breast, Garden vegetable,
Potato, Caramelised Orange jam, Duck Jus

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Symington Estate, Douro DOP, Organic Vino, Portugal, 2015



Our Irish Cheese Selection, Cheddar Crackers, Garden Chutney

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Salentin, Old Vines Pinot Noir, Argentina, 2015



Baked Garden Rhubarb, Chiboust Cream, Gavotte Tuile

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Epitome, Late Harvest Riesling, Australia, 2016



Longueville House Macarons
Freshly Brewed Tea & Barista Coffee

Optional Wine pairing €40 per person

The Menu is enjoyed by Table Only