

Dining - Longueville Style

Each evening in Longueville House we offer a Four Course Tasting Menu which changes daily and varies according to the season. Every day at 2pm produce is freshly picked from our Walled Garden and our guests are most welcome to join in!

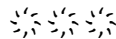
With this particular no-choice style of menu, William O'Callaghan, Chef/Owner can focus his energy on limited offerings of finely executed dishes and concentrate on what he does best, cooking exquisite food.

William also oversees the gardens and farm at Longueville House. He is passionate about using the raw materials from the estate which celebrates the wonderful food heritage of his home. Everything on the plate is fresh and in season, from our walled kitchen garden, our farm, bee hives and hedgerows nearby.

Our Meats, fish, cheeses, eggs are sourced from local artisan butchers and farms so the quality of our ingredients is the very best that we can offer on any given day. Vegetarian diets, Coeliacs & Strict Food Allergies (Nuts/Shellfish) are accommodated with notice but please inform Longueville at time of booking.

Dinner is served at 8pm or earlier. If you would like to enjoy a pre-dinner aperitif in the bar, please allow 45 mins ahead of your sitting time. Between 7pm – 7.15pm Guests are welcome to join William who will briefly discuss the evening's menu. It may also be the right time for guests to meet our other guests, enjoy a pre-dinner Longueville House Cocktail (alcoholic & non-alcoholic) or choose their wine or beverage of choice to pair with dinner.

We ask that all Guests arrive on time for dinner, as it's really appreciated, thank you.
Dress Code is smart casual or as glam as you wish!



Longueville House Menu of the Day (Sample)

Slow Cooked Baby Garden Tomatoes with Pan Fried Polenta, Basil Olive Oil



Roast Rack of Beara Mountain Lamb, Walled Garden Greens,
Roasted Baby Beets, Garden Herb Sauce, New Potatoes



Temple Gheall Cow's Milk Cheese with Toasted Oatmeal & Walnut Bread,
Pickled Garden Radishes



Autumn Bliss Raspberry Mousse with Fresh Garden Raspberries



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

