

2013

Longueville House: Sunday Luncheon Menu

Longueville House Hotel

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Sunday Luncheon at Longueville House

Appetiser Buffet

A Selection of Hot & Cold Appetisers from our Buffet:

Chicken & Macadamia Nut Fritters, House Pâtés, House Smoked Fish, Longueville Pork Sausage Roll in Puff Pastry, Egg Mayonnaise, Tomato Salad with Garden Pesto, Potato Salad with Garden Herbs

Salads: Seasonal Salads & Pulses, Garden Leaves, Garden Fruit Chutney, Homemade Mayonnaise, Herb Infused Vinaigrette

NLS

Main Course

Wild Young Sika Deer Cooked Over an Open Oak Wood Fire, with Savoy Cabbage, Jerusalem Artichoke & Sloe Sauce

Longueville Woodland Pork with Red Cabbage, Lentils, Parsnips, Potato Cake & Cider Sauce

Pan fried Fillets of Plaice with Saffron Risotto, Stuffed Tomato, Warm Citrus Vinaigrette

Twice Baked Ardrahan Cheese Soufflé with Seasonal Vegetables, Basil Pesto

NLS

Dessert & Cheese Buffet

A Selection of Irish & French Artisan Cheese

NLS

Barry's Leaf Tea or Italian Roast Filter Coffee

NLS