Lonqueville House: Sunday Luncheon Menu

Lonqueville 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 Plats, 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

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

Dessert & Cheese Buffet

A Selection of Irish & French Artisan Cheese

Barry’s Leaf Tea or Italian Roast Filter Coffee