


2013

Lonqueville House: Table D'Hote Menu

Lonqueville House Hotel

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The Presidents' Restaurant at Longueville House
Table D'Hote Menu

Appetisers

Shellfish Soup with Roulade of Black Sole, Spinach & Corriander

Longueville Pate with Goose, Woodcock, Pigeon, Pheasant, Snipe & Foie Gras with
an Apple Reduction

Longueville House Scrambled Eggs with Garden Chervil & House Smoked
Salmon on Toasted Brioche

Aubergine Caviar with Garden Salad, Crab Meat with Ginger,
Tomato Vinaigrette

H.V.s

Main Course

Roasted Loin of Wild Sika Deer, Potato Fondant, Jerusalem Artichoke Puree,
Sloe Sauce

Longueville Free Range Pork Chop with Crispy Belly, Red Cabbage &
Longueville Cider Sauce

Pan Fried Medallions of Spiced Monkfish with a Saffron Risotto,
Warm Orange Vinaigrette

Twice Baked Ardrahan Cheese Soufflé, Garden vegetables, Basil Pesto Sauce

H.V.s

Dessert & Cheese

Bisquit Glacé with a Seasonal Fruit Salad

Hot Chocolate Fondant with vanilla Ice Cream
(Please allow 10 minutes for this dessert)

Redcurrant Crème Brulee with Garden Gooseberry Sorbet

A Selection of Irish & French Artisan Cheese with Linseed Crackers

H.V.s

Leaf Tea or Filter Coffee & House Petit Fours