

2013

Lonqueville House: Tasting Menu

Lonqueville House Hotel

Follow this and additional works at: <https://arrow.tudublin.ie/menus21c>

 Part of the [Cultural History Commons](#), [Food and Beverage Management Commons](#), and the [Tourism and Travel Commons](#)

Recommended Citation

Lonqueville House Hotel, "Lonqueville House: Tasting Menu" (2013). *Menus of the 21st Century*. 55.
<https://arrow.tudublin.ie/menus21c/55>

This Book is brought to you for free and open access by the Gastronomy Archive at ARROW@TU Dublin. It has been accepted for inclusion in Menus of the 21st Century by an authorized administrator of ARROW@TU Dublin. For more information, please contact arrow.admin@tudublin.ie, aisling.coyne@tudublin.ie, vera.kilshaw@tudublin.ie.

The Presidents' Restaurant at Longueville House
Tasting Menu

Pre Dinner Canapés Served in Drawing Room

First Course

Longueville Pork Pate with an Apple Reduction Sauce

Second Course

Pan Fried Castletownbere Scallop with Shellfish Sauce

Third Course

Garden Mint Liqueur Granite

Fourth Course

Sirloin of John Finns Beef, Red Wine Sauce

Fifth Course

Hegarty's, Mature Cashel Blue & Brie Cheese Plate,
Sesame Crackers

Sixth Course

Chocolate Opera Gateau with Apple Brandy Ice Cream

Seventh Course

Tea or Coffee & House Petit Fours

This Menu is enjoyed by all table members only