2013

Lonqueville House: Tasting Menu

Lonqueville House Hotel

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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