

Longueville House Wedding Gold Package

- A Glass of Champagne on arrival plus top up.
- A Glass of Champagne for toast during speeches.
- 5 course dinner - see menu selection below.
- Wines (2.5 glasses per person) - see wine selection below.
- Late-night sandwiches

Gold Menu Selection

Pre dinner Canapés:

Duck Paté on Toasted Brioche, Crispy Prawn Beignet, Lentil & Vegetable Samosa

Appetiser Course:

Cannon of House Smoked Salmon & Crab with Garden Salad & Sorrel Vinaigrette

or

Nage of Shellfish Scented with Corriander

or

Crispy Duck Confit Spring rolls with Garden Salad & Soya & Ginger Sauce

or

A Seasonal Selection Plate of Longueville Appetisers (Four seasonal offerings)

Main Course:

Roast Leg of Longueville Lamb with Confit of Shoulder Parcel, Seasonal Garden Vegetables, Thyme Sauce

or

Pan fried Escalope of Halibut, Garden Spinach & Vegetables, Vierge Sauce

or

Roast Loin of Free Range Pork with Chorizo & Onion Potato Cake, Seasonal Vegetables, Apple Sauce

or

Roast Sirloin of Newmarket Beef with Caramelised Onion Tart, Seasonal Vegetables, Foie Gras Sauce

Dessert Course:

Raspberry Parfait Wrapped in Chocolate served with Raspberry Sorbet & Fresh Garden Raspberries

or

Warm Lemon Tart with a Coconut Sorbet

or

Crème Brulée with Redcurrant Sorbet

or

Pavé of Chocolate & Orange Confit with Crème Anglaise Sauce

Coffee & Petit Fours

White Wine

Destinea, Sauvignon Blanc 2010 **or** Chateau Les Clauzots, Graves 2004

Red Wine

Pinehurst Coastal Region, Cabernet Sauvignon 2000 **or** Chateau Montlisse, St Emilion 1998