

Longueville House Wedding Platinum Package

- A Glass of Champagne on arrival plus top up.
- A Glass of Champagne for toast during speeches.
- 7 course dinner - see menu selection below.
- Wines (2.5 glasses per person) - see wine selection below.
- Late-night sandwiches & cocktail sausages
- Stationery Requirements (Printed Menus, Table Plans, Table Numbers & Place Cards).

Platinum Menu Selection

Pre dinner Canapés:

House Smoked Salmon Mousse on Toasted Brioche, Crispy Prawn Beignet, Lobster Sushi

Appetiser Course:

Risotto of Seared Castletownbere Scallops with a Garden Apple Reduction

or

Roast Stuffed Quail with Onion, Bacon & Foie Gras Mousse, Braised in its own Jus with Sancerre & Grapes

or

Paté of Foie Gras with Garden Chutney on Toasted Brioche

or

Pot Pie of Prawns, Lobster & Mussels

Middle Course:

Garden Vegetable Soup/ Broth **or** Mixed Garden Seasonal Salad **or** Seasonal Garden Berry Sorbet

Main Course:

Roast Loin of Longueville Lamb, Stuffed Garden Vegetables, Its Jus Scented with Thyme

or

Roasted Millstreet Mountain Venison, Celeriac Mousse with a Wild Garlic Pepper Sauce

or

Roast Longueville Pheasant with Brussels sprouts, Bacon Lardons, Roast Shallot Sauce

or

Roast Sirloin of Newmarket Beef with Seasonal Vegetables, Red Wine Jus

Cheese Course:

A Selection Plate of Irish & French Farmhouse Cheese

Dessert Course:

Warm Chocolate Tart with Passion Fruit Sorbet

or

Mille Feuille of Garden Strawberries

or

Garden Apple Clafoutis Tart with Lemon Grass Ice Cream

or

A Selection Plate of Longueville Desserts

Coffee & Petit Fours

White Wine

Sancerre, Domaine de Bellecours 2006 **or** Chablis Emile Petit A.C. Brochard 2008

Red Wine

Chateau Destieux, St Emilion Grand Cru 2001 **or** Chateau Latour-Martillac, Grand Cru Classe 2001