



Killeavy

Castle Estate

4 Course Tasting Menu

First course

Tea and scone

Chilled fermented estate tea, preserves

(1, 3, 7, 8, 10, 12)

Starters

Ballylisk cheese cocktail

Pear salsa, almond crumble

(1, 7, 8, 12)

(Beauvignac, Picpoul de Pinet, France)

Atlantic scallop, lobster brandade

Apple, bisque

(2, 4, 7, 9, 12, 14)

Mains

Fillet of monkfish

Turnip salad, kalettes, puree of beetroot, carrot and parsley

(2, 4, 7, 12, 14)

(Heart of Stone, Sauvignon Blanc, New Zealand)

Longhorn beef fillet, beef cheek

Celeriac, wild mushrooms, pickled mustard seeds, jus

(3, 7, 10, 12)

(Château Les Milleaux, Bordeaux, France)

Dessert

Paris - Brest

Milk chocolate cremeux, hazelnut ice cream

(1, 3, 7, 8)

Petit fours

(3)

Tea and coffee

£38.50