



Killeavy

Castle Estate

7 Course Tasting Menu

First course

Tea and scone

Chilled fermented estate tea, preserves

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

Second course

Ballylisk cheese cocktail

Pear salsa, almond crumble

(1, 7, 8, 12)

(Beauvignac, Picpoul de Pinet, France)

Third course

Atlantic scallop, lobster brandade

Apple, bisque

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

Fourth course

Chefs choice

Fifth course

Fillet of monkfish

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

(2, 4, 7, 12, 14)

(Heart of Stone, Sauvignon Blanc, New Zealand)

Or

Longhorn beef fillet, beef cheek

Celeriac, wild mushrooms, pickled mustard seeds, jus

(3, 7, 10, 12)

(Château Les Milleaux, Bordeaux, France)

Sixth course

Armagh apple frangipan tart

Seasame tuile, crème anglaise, whiskey ice cream

(1, 3, 7, 8, 11, 12)

Seventh course

Petit fours

(3)

Tea and coffee

£52.50