



GULLION

AT KILLEAVY

STARTER

Cream of parsnip and honey soup, roasted chestnuts [7,8,9,12]

Duck liver pate, pickled vegetables, red onion marmalade, toasted brioche [1,3,7,12,10]

Smoked salmon and prawn salad, apple and cucumber dressing, mixed leaves, chive crème fraîche [2,3,4,7,9,12]

Baked brie and truffle tart, wilted spinach, crispy onions, roast garlic cream [1,3,7,8,9,10,12]

Chicken and mushroom stew, puff pastry, tarragon sauce [1,3,7,9,12]

MAIN

Turkey and ham, herb stuffing, mashed potato, brussel sprouts with caramelised onion and smoked bacon [1,3,7,9,10,12]

Slow braised Estate Longhorn beef, truffle mashed potato, celeriac puree, green beans, pepper sauce [7,9,10,12]

Roast leg of Killeavy lamb, mashed potato, honey and rosemary glazed carrot, longstem broccoli, gravy [7,9,10,12]

Grilled fillet of cod, sweetcorn and pinenut risotto, roast garlic cream [4,7,9,12]

Vegetable tasting plate (using various techniques cooking seasonal vegetables from our Estate) [8,9,10]

DESSERT

Warm Christmas log, Chantilly cream and brandy sauce [1,3,7,8,12]

Armagh apple crumble, mulled wine sorbet [1,3,7,12]

Chocolate and hazelnut dome, vanilla ice cream [1,3,7,12]

Lemon drizzle cake, raspberry coulis, lemon sorbet [1,3,7,12]

Three courses / £45 per person