



Killeavy

Castle Estate

Sample Dinner Menu

Appetiser

Chefs choice

Starters

Tempura of chicken thigh
truffle, confit lemon, hazelnut, parmesan curd

Candied Armagh pork belly
Armagh apple, chilli crumble, violette mustard cream

Vegetable torte
roast beetroot, spring onion, mushroom, wilted savoy cabbage, celeriac broth

Kilkeel crab salad
poached quail's egg, bisque gel, tomato and tarragon dressing

Parsnip and coconut soup
herb crumble choux

Sorbet

Chefs choice



Killeavy

Castle Estate

Main Course

Roast lamb loin

pan fried sweet breads, scallion rosti, parsnip puree,

Pan-fried cauliflower

hazelnuts, baby carrots, watercress, baby potato

parsley jus

Baked supreme of Irish chicken

braised kumquat, leek, red cabbage, turned potato, butter sauce

Pan-fried beef fillet

braised tongue, glazed carrot, shallot salad, herb port jus

Roasted Monkfish

broadbean, radish, golden raisin, watercress hollandaise

Desserts

Blood orange parfait

blood orange gel, meringue, honeycomb

Apple and frangipane tart

caramel sauce, chantilly cream, vanilla ice cream

Chocolate ganache

chocolate sable biscuit, mango and chilli jelly, milk ice cream

Selection of Irish cheeses

Chutneys, preserves and crackers

Tea, coffee and petit fours

£47.50