



GULLION

AT KILLEAVY

FESTIVE DINNER

STARTER

Honey roast parsnip soup, toasted almonds

Mourne Dew gin cured salmon with citrus, beetroot, apple, chives, wasabi crème fraîche, filo crisp

Slow braised pork belly, butternut squash and pumpkin, spring onion, BBQ dressing

MAIN

Free range turkey and ham with stuffing, mashed potato, roast potato, sprouts with caramelized onions, buttered carrot, gravy

Grilled fillet of salmon, spinach and sweetcorn orzo pasta, ginger chilli and coriander dressing

Slow braised Estate Longhorn beef, Pont Neuf chips, flat cap mushroom, fried onions with thyme, Killeavy whiskey and peppercorn cream

DESSERT

Caramel apple cake, brandy and cinnamon custard, whipped cream

Lime and yuzu tartlet, mulled wine sorbet, lemon tuille

Chocolate brownie eton mess, chocolate sauce, vanilla ice cream

Two courses / £45 per person

Three courses / £49.50 per person