



# Killeavy

Castle Estate

Our chefs work alongside our gardening and farming teams to bring the best of our working farm and walled garden to your plate.

We have sourced some of the finest produce from the island of Ireland using as many local suppliers as possible to champion what can be produced here on our doorstep.

We hope you enjoy your meal this evening.

## **Our suppliers include...**

Fish - Mourne Seafood, Down, Keenan Seafood, Antrim, Carlingford Oysters, Louth

Lamb and Beef - Killeavy Castle Estate

Meats - William Baird, Newry, McCormicks, Dundalk

Vegetables - Killeavy Castle Estate, Ballymckenny Farm, Louth

Potatoes - Patch Seed Potato, Down

Vinegars - Burren Balsamics, Armagh

Eggs - McPolin Eggs, Rathfriland

Dairy - Brendan Copas, Dundalk

Cheese - Ballylisk Cheese, Armagh

Honey - Killeavy Castle Estate

Whiskey - Killowen, Down

Oats - Whites, Tandragee

## **Food allergens**

1 - Gluten	5 - Peanuts	9 - Celery	13 - Lupin
2 - Crustaceans	6 - Soybean	10 - Mustard	14 - Molluscs
3 - Eggs	7 - Lactose	11 - Sesame	
4 - Fish	8 - Nuts	12 - Sulphites	

Due to the nature of the business and the food that is being prepared, it is not possible to guarantee that there will be no allergen cross-contamination.



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## **Appetiser**

Kombucha

*Sable biscuit, salmon mousse, apple gel*

(1, 3, 4, 7, 8, 12)

## **Starters**

Cured cheviot lamb tartar

*Basil sponge, granola crumble, carrot foam*

(1, 3, 4, 7, 8, 10, 12)

**Or**

Atlantic scallop rillettes

*Pea cannelloni, nettle, truffle*

(3, 4, 14)

## **Main course**

Poached fillet of hake

*Courgette, tomato salsa, bouillabaisse sauce*

(4, 7, 9, 12)

**Or**

Roast fillet of estate longhorn beef

*Garden vegetables, wizard bean dressing, apple cream*

(7, 12)

## **Dessert**

Chocolate pave,

*Rhubarb and basil sorbet*

(3, 7, 12)

Petit fours

Tea and coffee

**£45.00**