



# Killeavy

Castle Estate

## Sunday Lunch Menu

### Starters

#### **Parsnip soup**

*Fennel and almond salad*

#### **Smoked chicken caesar salad**

*Bacon lardons, croutons, parmesan, baby gem, caesar dressing*

#### **Smoked and cured salmon**

*Toasted treacle bread, lemon dressing*

#### **Roast rostrevor wood pigeon, venison sausage**

*Chickpea and butterbean cassoulet, celeriac and blackberries*

#### **Five-mile town goats' cheese and basil parfait**

*Blue cheese and walnut foam, rocket and red onion salad*

### Main Course

#### **Baked supreme of manor farm chicken**

*Duchess potato, braised fennel, carrot and pesto cream*

#### **Roast leg of killeavy cheviot lamb**

*Colcannon potato, braised red onion, pea cream*

#### **Grilled fillet of seabass**

*Sautéed potato, tagine sauce*

#### **Roast killeavy longhorn beef**

*Braised shoulder, mashed potato, longstem broccoli, pepper sauce*

#### **Vegetable lasagne**

*Brie, coconut and hazelnut glaze*

### Desserts

#### **Strawberry bavarois**

*Fruit jelly and strawberry ice-cream*

#### **Apple and rhubarb roulade**

*Mixed berry compote, Chantilly cream*

#### **Praline parfait**

*Hazelnut anglaise*

#### **Tea or coffee**

***Please check with your server for allergen information***

\* Please note this is an indicative menu and subject to change with availability of produce