



# Killeavy

Castle Estate

## Sunday lunch menu

### Starters

Leek and potato soup

*Chive crème fraîche*

Smoked chicken caesar salad

*Baby gem, croutons, lardons, parmesan and caesar dressing*

Fivemiletown goats cheese parfait

*Beetroot glaze, cheese foam, rocket leaves*

Cured duck and mushroom with puff pastry

*Tarragon white wine cream, garden leaves*

Crab terrine, salmon gravlax

*Cured cucumber, vinegar gel, apple and fennel salsa*

### Main course

Dry aged rib of Killeavy estate beef

*Red onion mash, braised shallot, root vegetable purée, pepper sauce*

Roast leg of Killeavy estate lamb, shoulder bonbon

*Mashed potato, grilled bok choy, grilled courgette, crème fraîche and gravy*

Baked supreme of manor farm chicken

*Chorizo, sundried tomato and sweetcorn risotto, creamed peppers, wild garlic pesto*

Grilled fillet of haddock

*Spiced cous cous, mussels, broccoli and tomato dressing*

Potato, beetroot and carrot terrine

*Fennel and orange salad, fennel cream and vegetable crisps*

### Desserts

Passion fruit tart

*Passion fruit curd, coconut sorbet, broken meringue*

Red currant parfait

*Honey sabayon, biscotti crumb, preserved berry chantilly*

Apple tart tatin

*Elderflower custard, vanilla ice cream*

**Tea or coffee**

**£35.00**

Please check with your server for allergen information. Menu is subject to change with seasonality of food