



GULLION

AT KILLEAVY

STARTER

Spring vegetable broth, salsa verdi [9,12]

Potin cured salmon, gazpacho salad, courgette crisp [4,12]

Breaded goats cheese, apple bavarois, sweetened cauliflower, violette mustard cream [1,3,7,10,12]

Lamb and potato strudel, celeriac remoulade, mint cream [1,3,7,9,10,12]

Marinated beef and carrot tar tar, baby gem, horseradish, pickled mustard seeds, almonds, honey emulsion [3,8,10,12]

MAIN

Baked supreme of Manor Farm chicken, beetroots, leek, herb salad, pomme anna, white wine cream [7,10,12]

Estate Longhorn beef fillet, mushroom and foie gras terrine, spinach, bearnaise sauce [3,7,10,12]

Panfried seabass, vegetable barigoule, jus [4,9,12]

Rump of Killeavy lamb, broccoli, butterbean dressing, tomato and dijon cream [7,10,12]

Carrot, sweetcorn and basil tagliatelle, pinenut and parmesan tuille [1,3,7,8,12]

DESSERT

Apple mousse crumble (very light mousse) [3,7]

Apple jelly, lemon caramel, tonka bean ice cream [3,7]

Vanilla custard tart, pear custard, chantilly cream [1,3,7]

Selection of Irish cheeses, crackers, chutney and apple terrine, toasted pecans [1,7,8,9,12] (+£6 supplement)

Two courses / £55 per person

Three courses / £65 per person