



Kilkea Castle

Est~1180

RESTAURANT 1180

SUNDAY LUNCH SAMPLE MENU



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Welcome to Restaurant 1180. We hope that you will enjoy your fine dining Castle experience. The team of chefs and I have created dishes that highlight the classic roots of the Castle whilst bringing a modern style to their presentation. The menu created for Restaurant 1180 has been borne out of the regions landscape. We work closely with artisan producers to bring our guest on a culinary journey in the luxurious surroundings overlooking the formal gardens.

A handwritten signature in a cursive, golden-colored ink. The signature reads "D McKane".

David McKane Executive Head Chef





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Sunday Lunch

First

Wild Mushroom Soup

Smoked Duck, Barley, Tarragon

Beef Cheek Ravioli

Horseradish, Truffle

Smoked Salmon

Cucumber, Pickled Fennel

Second

Coq Au Vin

Pied Mouton, Bearnaise

Dexter Beef Striploin

Carrot, Shallot compote, King Oyster Mushroom, Jus

Cod Demi Sel

Lobster Ravioli, Broccoli, Mussel Braisage

Mushroom Gnocchi

Parmesan, Spinach

Third

Liquid Cherry Fondant

72% chocolate

Caramel Cheesecake

Butterscotch Sauce, Vanilla Ice-Cream

Pavlova

Fresh Fruit, Cream





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Please note that in the case of a dish with a supplement being selected this supplement is applicable to the final menu cost for all diners.

A Silent Vegetarian Option is available for all meals and is at the discretion of the Executive Head Chef.

Dishes may be subject to slight variance at the discretion of the Executive Head Chef.

If you would like information on ingredients within our menu items in relation to allergens or food intolerance, please ask a member of staff who will be able to assist you.

