



ASHFORD CASTLE

HOTEL & COUNTRY ESTATE
EXCELLENCE SINCE 1928

STARTERS

Velvet Cloud Sheep Yoghurt – Edible Garden

Puff Pastry – Mashua – Beet – Carrot – Foraged Garden Flowers

Elderberry Syrup (€ 20.50)

Sauvignon Blanc, 'Walnut Block 'Nutcracker' Marlborough, New Zealand, 2015, €19.00 per gls, €80.00 per btl

Wild Clare Rabbit; Loin & Leg Pie

Irish Cherry – Black Truffle – Salsify – Vanilla

Foie Gras – Lovage (€ 24.50)

Chardonnay, 'Crocodiles Lair' by Bouchard Finlayson, Hermanus, South Africa, 2014, €14.00 per gls, €55.00 per btl

Irish Wagyu Beef Carpaccio

Caper & Raisin – Pickled Radish – Port Jelly – Parsley Sponge (€ 24.50)

Gamay, 'Les Cerisiers', Pascal Aufranc, Juliéna, Beaujolais, France, 2015, €15.00 per gls, €60.00 per btl

Dooncastle Oysters

Celery & Apple – Horseradish & Seatrout Caviar – Cavaleto Kale & Bacon (€ 19.50)

Champagne, Lanson Père et Fils, France, NV, €19.50 per gls, €95.00 per btl

Curcubitacea – Chilled Lobster

Curcubitacea: Cucumber – Courgette – Watermelon

Plum – Edible Flower – Black Garlic (€ 26.00)

Pinot Gris, Stopham Estate, West Sussex, England, 2013, €17.50 per gls, €70.00 per btl

Sea Vegetables – Connemara Brown Crab Ravioli

Sea Vegetables – Prawn Foam (€ 23.50)

Chardonnay, 'Sans Barrique' by Bouchard Finlayson, Hermanus, South Africa, 2014, €12.50 per gls, €49.00 per btl

Organic Seaweed Smoked Salmon from The Burren

Carved at your table

Lemon Curd – Caper – Madeleine – Red Onion (€ 20.50)

Sancerre, Comtes Lafond Grand Cuvée, Loire Valley, France, 2014, €27.50 per gls, €110.00 per btl

Ashford Castle Royal Ossetra Caviar, Caspian Sea Origin 30gr

Traditional Caviar Garnish & Blinis (€ 120.00)

(supl. of €100 for guest in package)

Puligny-Montrachet 1er Cru, J. Drouhin, Burgundy, France, 2013 €42.50 per gls, €170.00 per btl

MIDDLE COURSES

Sorbet of Gooseberry & Elderflower (€ 9.50)

Mrs Bea Tollman's Billi Bi Mussel Soup (€ 13.50)

Apiacea Soup; Parsnip – Elderflower – Parsley – Celeriac (€ 9.50)

Savoury Cobbler; Beetroot – Lovage – Apple (€ 9.50)



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MAIN COURSES

Brassicacea – Andarl Farm Free Range Pork; Fillet – Belly – Crispy Ear

Brassicacea: Organic Kale – Organic Turnip – Radish

Shallot – Marjoram – Potato – Stonewell Cider Jus (€ 36.00)

Riesling, Trimbach, Alsace, France, 2015, €13.75 per gls, €55.00 per btl

Solanacea – Achill Island Black Face Lamb; Loin – Croquette – Bacon

Solanacea: Aubergine – Tomato – Potato

Samphire – Smoked Garlic Mousseline – Sheep's Milk Ricotta (€ 40.00)

Garnacha, Juan Carlos Sancha, Rioja, Spain, 2013, €15.00 per gls, €60.00 per btl

Astereacea – Skeaghanore Farm Free Range Duck

Astereacea: Poirade Artichoke – Tarragon Gnocchi – Endive

Peach – Duck Bonbon (€ 39.00)

Cabernet Franc, Thierry Germain, Saumur-Champigny, France, 2016, €15.00 per gls, €60.00 per btl

Fabacea – Wild Turbot – Chicken Wing

Fabacea: Broad Beans – Peas – Pea Shoot

Smoked Onion – Seaweed Pasta – Lemon Verbena (€ 39.00)

Chardonnay, Thelema, Stellenbosch, South Africa, 2015, €15.00 per gls, €60.00 per btl

Brassicacea – Wild Cod – Connemara Clams

Baby Beet – Garden Rainbow Chard – Sea Spinach

Pomme Anna – Oyster sauce (€ 38.00)

Sauvignon Blanc, Walnut Block 'Nutcracker', Marlborough, New Zealand, 2015, €19.00 per gls, €80.00 per btl

32 Day Dry Aged Angus Côte de Boeuf

For 2 people, carved at your Table (€ 39.00 per person)

Potato Gratin – Kale – Turnip & Smoked Bacon – Bearnaise Sauce

Merlot/Cabernet, Chateau Macquin, St.Emillion, France, 2014, €19.00 per gls, €95.00 per btl

Curcubitacea – Organic Quinoa

Curcubitacea: Courgette Texture

Heirloom Tomato – Edibles flowers (€ 29.50)

Riesling Blend, 'Blanc de Mer' by Bouchard Finlayson, Hermanus, South Africa, 2015, €9.50 per gls, €39.00 per btl

Executive Head Chef Philippe Farineau – “French Heart – Irish Produce”

Executive Sous Chef Barry Lynch

Executive Pastry Chef Paula Stakelum

Restaurant Manager/Maitre d'/Sommelier

Robert Bowe/Martin Gibbons/Philip Dunne

A La Carte Menu; Please refer to prices featured in brackets

5 Course Table d'Hote € 78.00

Prices are subject to 15% Service Charge

We kindly ask gentlemen to honour the elegance of the George V Dining Room by wearing a jacket for dinner.

“If you require information on the allergen content of our foods please ask a member of staff and they will be happy to help you”