



ASHFORD CASTLE

HOTEL & COUNTRY ESTATE
EXCELLENCE SINCE 1298

APPETISER

Home Cured Skeaghanore Duck (€ 18.50)

Heritage Carrots – Black Garlic – Fennel Jam – Ponzu

Pinot Noir, “Galpin Peak”, Bouchard Finlayson, Western Cape, South Africa, 2012, €21.00 per gls, €85.00 per btl

“Fivemile Town” Goat’s Cheese Smoked at your table (€ 17.50)

Salsify – Marinated Shitake Mushrooms – Estate Pine – Aerated Parsley

Sancerre, La Poussie, Loire, France, 2014, €18.75 per gls, €75.00 per btl

Glazed Pork Cheek & Seared Scallop (€ 22.50)

Lardo di Colonata – Salted Baked Celeriac – Celeriac Purée – Pear Gel

Chardonnay, Errazuriz Wild Ferment, Casablanca Valley, Chile, 2013, €15.00 per gls, €60.00 per btl

Wood Pigeon – Duck Foie Gras (€ 21.50)

Sweetcorn – Radish – Miso

Callet/Fogoneu, Anima Negra ‘An/2’, Mallorca, Spain, 2013, €16.00 per gls, €65.00 per btl

Line Caught Mackerel & Saffron Fregaola (€ 19.50)

Tarragon Mustard Tuile – Fennel & Orange Caramel

Cortese, Gavi, Pio Cesare, Alba, Italy, 2014, €15.50 per gls, €62.00 per btl

“Connemara Smokehouse” Organic Smoked Salmon (€ 19.50)

Lemon Jam – Capers

Albarino, Eidosela, Galicia, Spain, 2014, €12.00 per gls, €48.00 per btl



Sorbet of Buttermilk & Lime – Lime Granite (€ 9.50)

Mrs Tollman’s Billi Bi Mussel Soup (€ 13.50)

Celeriac Soup – Compressed Cider Apple – Apple Gel (€ 9.50)



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”



ASHFORD CASTLE

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EXCELLENCE SINCE 1928

ENTREES

Hereford Beef: Fillet & Tongue (€ 38.00)

Spring Carrots – Salsify – Pied Bleu Mushroom – Pomme Dauphine – Lovage Sponge
Cabernet Sauvignon, O'Dwyer, Clare Valley, Australia, 2009, €29.00 per gls, €125.00 per btl

Guinea Fowl; Breast & Confit Leg (€ 37.00)

Jerusalem Artichoke – Knotroot – Potato Confit – Shallot – Turnip – Apple – Tonka Bean
Blaufrankish, Moric Reserve, Burgenland, Austria, 2011, €24.50 per gls, €105.00 per btl

Kilkenny Fillet of Veal – Gubbeen Chorizo (€ 39.00)

Garden Beets Texture; Purée, Salted Baked, Baby, Chutney – Pickled Girolles – Caramel – Parsley Oil
Merlot/Cabernet, Chateau Macquin, St Emilion, Bordeaux, France, 2013, €23.00 per gls, €95.00 per bottle

Wild Hake & Crab Ravioli (€ 37.00)

Chantenay Parsnip – Wild Leek – Bouillabaisse Reduction
Chablis, Grand Regnard, Burgundy, France, 2014, €24.50 per gls, €95.00 per btl

Wild Brill – Atlantic Seaweed (€ 39.00)

Wild Seaweed – Brassica Textures; Broccoli, Cabbage, Kolhrabi – Seaweed Gnocchi
Cinsault/Grenache, Priore de Montezarges Rosé, Tavel, France, 2014, €13.00 per gls, €46.00 per bottle

Red & White Organic Quinoa & Rainbow Carrot “Tagliatelli” (€ 29.50)

Carrot Mousseline – Raw Carrot & Apple Muesli – Hemp Oil
Riesling/Viognier Blend, 'Blanc de Mer' by Bouchard Finlayson, Western Cape, South Africa, 2013, €9.50 per gls, €39.00 per bottle

Aged Angus Rib of Beef, Cooked Medium Rare, Carved at your Table (€ 36.00)

Glazed Root Vegetables – Dauphinois Potato – Bearnaise Sauce – Beef Jus
Sangiovese/Shiraz Blend, 'Hannibal' by Bouchard Finlayson, Western Cape, South Africa, 2013, €18.75 per gls, €75.00 per btl

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

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 € 76.00

Prices are subject to 15% Service Charge