



# ASHFORD CASTLE

HOTEL & COUNTRY ESTATE  
EXCELLENCE SINCE 1298



## **Heavy Pass Food**

Please select 4 from the garden, the sea and the land

### **The Garden**

Hegarty's Cheddar Gougère  
Arancini – Aubergine Caviar  
Orzo Pasta Risotto – Leek & Truffle  
Cold Beetroot & Elderflower Gazpacho – Apple Foam  
Velvet Cloud Sheep Milk Panacotta – Pickled Garden Vegetable  
Potato Cup Cake – Cep Chantilly – Pickled Mushroom

### **The Sea**

Prawns in potato crisp – Black Aioli  
Seared Scallop – Lemon Grass Beurre Blanc  
Organic Salmon Flambé Whiskey  
Organic Smoked Salmon – Blinis – Trout Caviar  
Smoked Tuna Tartare – Avocado – Brioche Toast  
Dooncastle Smoked Oyster – Bacon & Cabbage

### **The Land**

Award's Kelly Butcher Black Pudding Croquette – Beet Houmous  
Angus Beef Empanada – Mojo Sauce  
Andarl Farm Free Range Pork Cheek – Vanilla Jus  
Achill Island Black Face Lamb Cutlet – Confit Garlic Puree – Lamb Jus  
Mini Beef Burger – Irish Cheddar  
Chicken & Tarragon Tart – Nuts Crumble

Our Pastry Chef will prepare for you a selection of 5 mini seasonal desserts

€ 75.00 per person

All prices are subject to 15% service Charge