



ASHFORD CASTLE
HOTEL & COUNTRY ESTATE
EXCELLENCE SINCE 1928

George V Dining Room

Dooncastle Oyster & Ashford Caviar

*Chardonnay, Corton-Charlemagne Grand Cru, Domaine Rollin
Burgundy, France, 2002*



Scallop & Morel

*Sauvignon Blanc, Walnut Block 'Nutcracker' Marlborough,
New Zealand, 2015*



Brown Crab Ravioli & Smoked Eel

*Albarino, Eidosela,
Galicia, Spain, 2015*



Cured Skeaghanore Duck

*Pinot Noir, 'Galpin Peak',
Hermanus, South Africa, 2013*



Achill Island Lamb

*Tempranillo, Emilio Moro,
Ribera del Duera, Spain, 2015*





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Kilkenny Veal “Rossini Style”

*Pinot Noir, ‘Galpin Peak’,
Hermanus, South Africa, 2015*



Milk Panacotta

*Sauvignon/Semillon, Castelneau, Sauternes,
France, 2008*



“Oplays” White Chocolate Cream

*Champagne Rhubarb – Wood Sorrel
Semillon, De Bortoli Noble One [Botrytis], Riverina, Australia, 2013*



Tea – Coffee & Petit Fours

9 Course Tasting Menu €250.00

Executive Head Chef Philippe Farineau

“French Heart – Irish Produce”

Twitter: [Philippe Farineau @listentoyourpan](#)

Executive Pastry Chef Paula Stakelum

Prices are subject to 15 % Service Charge

Last Order for Our Tasting menu is 9pm