

Sample Menu for 10-18 Guests

STARTERS

Soup of the Day

Wild Prawn & Avocado Salad, *Frisée, Burnt Orange*

Andarl Farm Smoked Pork Belly Caesar, *Aged Parmesan, Caesar Dressing, Anchovies, Croutons*

🌹 Mrs. Bea Tollman's Bobotie Spring Rolls, *Beef Spring Rolls, Apricot, Raisins, Garlic, Curry*

MAINS

Dukkah Crusted Clare Island Organic Salmon, *Grilled Asparagus, Citrus Butter, Soft Herbs*

Wild Atlantic Catch of the day

🌹 Short Rib of Beef, *Ale and Onion Jam*

🌹 Parmesan Chicken Schnitzel, *Chicken Breaded with Herbs & Parmesan*

Organic Quinoa, *Roasted Brassicas, Vadouwan, Coconut Oil*

DESSERTS

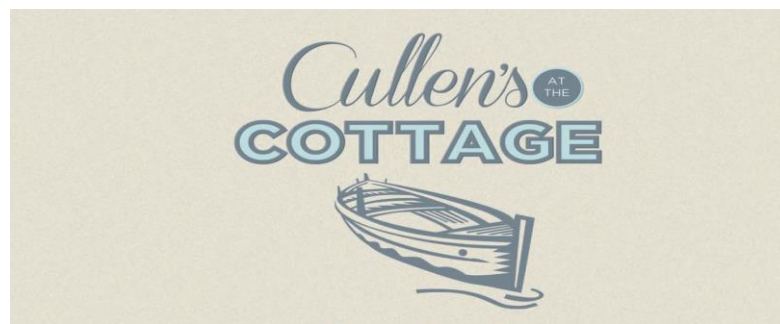
🌹 Mrs Tollman's Rice Pudding, *Salted Caramel Sauce, Caramelised Pecans, Almonds & Pumpkin Seeds*

Irish Farmhouse Cheese, *Rye Crisps, Prune & Nut Bread, Apple Chutney*

Ashford's Sundae

Two Courses - €46.00 per person

Three Courses €55.00 per person



Sample Menu for 18-25 Guests

STARTERS

Soup of the Day

Wild Prawn & Avocado Salad, *Friszee, Burnt Orange*

✿ Mrs. Bea Tollman's Bobotie Spring Rolls, *Beef Spring Rolls, Apricot, Raisins, Garlic, Curry*

MAINS

Wild Atlantic Catch of the day

✿ Short Rib of Beef, *Ale and Onion Jam*

✿ Parmesan Chicken Schnitzel, *Chicken Breaded with Herbs & Parmesan*

Organic Quinoa, *Roasted Brassicas, Vadouwan, Coconut Oil*

DESSERTS

✿ Mrs Tollman's Rice Pudding, *Salted Caramel Sauce, Caramelised Pecans, Almonds & Pumpkin Seeds*

Irish Farmhouse Cheese, *Rye Crisps, Prune & Nut Bread, Apple Chutney*

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