



ASHFORD CASTLE

HOTEL & COUNTRY ESTATE
EXCELLENCE SINCE 1298



Menu 1 € 89.00 per person
Please select one dish per course

Ashford Castle Caesar Salad

Baby Gem – Parmesan Shavings – Crispy Smoked Streaky Bacon – Organic Smoked Chicken

Beetroot & Gin Marinated Organic Salmon

Dried Yoghurt – Micro Cress – Citrus Dressing

Carpaccio of Marinated Beef

Aged Parmesan – Wild Garlic Pesto – Vanilla Salsify

Garden Spinach & Kale Soup – Smoked Almond – Apple Julienne

Cream of Woodland Mushroom Soup – Crispy Shallot – Parsley Oil

Cream of Butternut Squash Soup – Marjoram – Spicy Squash Brunoise

Roast Kilmore Cod – Clams

Saffron Potato – Baby Spinach – Herb Crust – Sauce Vierge

Seared Wild Hake – Crab Cake

Baby Fennel – Bouillabaisse Jus

Organic Bronze Chicken & Mushroom Mousse

Hen of the Wood Mushroom – Potato Purée – Fine Beans – Madeira Jus

Angus Beef Fillet & Braised Cheek

Wild Mushrooms – Rosemary Scented Potatoes – Bourguignon Sauce

Peanut Butter Parfait – Salted Peanuts- Banana Sorbet – Babibe Milk Chocolate

Caramelised Lemon Tart – Sorbet – Fruit Meringue

Yoghurt Panna Cotta – Hazelnut Custard – Apple Sorbet

White chocolate Bavaois – Sorbet – Gel

Please allow a supplement of € 10.00 per additional option within each course
All prices are subject to 15% service charge



ASHFORD CASTLE

HOTEL & COUNTRY ESTATE
EXCELLENCE SINCE 1928



Menu 2 € 95.00 per person
Please select one dish per course

Warm Irish Organic Goat Cheese Tart

Pickled Garden Vegetables – Organic Leaves – Elderflower Dressing

Ceviche of Salmon & Turbot

Chilli – Ginger – Coriander

Asparagus Salad – Avocado – Pomegranate

Rocket – Smoked Gubbeen – Orange & Olive Oil Dressing

Cream of Caramelised Cauliflower Soup – Smoked Olive Oil – Coriander

Garden Parsnip Soup – Caramelised Onion & Curry Oil

Roast Tomato & Gin Soup

Wild Brill & Galway Bay Prawns Bonbon

Parsley Root Mousseline – Charcoal Leek – Lemon Sauce

Organic Salmon – Smoked Eel

Pomme Anna – Textured Beetroot – Pink Pepper Corn & Port jus

Roast Rump of Local Lamb

Boulangère Potato – Honey Glazed Carrots – Roast Garlic & fresh Herb Jus

Angus Beef Fillet & Croustade

Pomme Dauphine – Mushroom Ketchup – Merlot Jus

Peanut Butter Parfait – Salted Peanuts- Banana Sorbet – Bahibe Milk Chocolate

Caramelised Lemon Tart – Sorbet – Fruit Meringue

Yoghurt Panacotta – Hazelnut Custard – Apple Sorbet

White chocolate Bavarois – Sorbet – Gel

Please allow a supplement of € 10.00 per additional option within each course
All prices are subject to 15% service charge



ASHFORD CASTLE

HOTEL & COUNTRY ESTATE
EXCELLENCE SINCE 1928



Menu 3 € 105.00 per person
Please select one dish per course

Skeaghanore Duck Salad & French Foie Gras

*Tea Smoked Breast – Confit of Duck – Foie Gras Parfait
Grape Chutney – Brioche Crumble – Pickled Mushrooms*

Prawn & Lobster Salad

*Mango – Black Garlic – Cucumber – Coriander & Tomato Brunoise
Celery & Apple Jelly – Velvet Cloud Sheep Yoghurt Disk – Micro Herbs*

Connemara Crab Meat

Cucumber & Tomato Escabèche – Light Yoghurt & Chilli Ginger Dressing

White Coco Beans & Smoked Garlic Soup – Dried Pancetta – Parsley Oil

Lobster Bisque Soup

Cream of Pea Soup & Grated Black Truffle

Beef Tournedos “Rossini”

Seared Foie Gras – Brioche – Smoked Chateau Potato – Fine Beans – Truffle Jus

Connemara Lamb: loin & Sausage

Pea & Mint Cassolette – Asparagus (vegetables may change depending on seasonality) – Boulangère Potato – Rosemary Scented Jus

Wild John Dory & Langoustine

Mini Ratatouille – Cocotte Potato – Beurre Blanc

Wild Turbot & Ashford Caviar

Fondant Potato – Garden Spinach – Champagne & Caviar Sauce

Peanut Butter Parfait – Salted Peanuts- Banana Sorbet – Bahibe Milk Chocolate

Caramelised Lemon Tart – Sorbet – Fruit Meringue

Yoghurt Panacotta – Hazelnut Custard – Apple Sorbet

White chocolate Bavaois – Sorbet – Gel

Please allow a supplement of € 10.00 per additional option within each course
All prices are subject to 15% service charge