



ASHFORD CASTLE

DAY MENU

From 12.00 until 18.00

DESSERTS

Sweet Wines available by the glass on request.

Traditional Apple Pie 12.5

Vanilla Scented Ice Cream

Selection of Ice Creams 12.5

Vanilla – Chocolate – Strawberry – Honeycomb

Toffee Sauce – Chocolate Sauce

Irish Farmhouse Cheese Platter 18.5

Rye Crips – Water Biscuit – Fruit Bread – Grape Jelly

BEA TOLLMAN'S FAVOURITE DESSERTS



Bea's Cheesecake 12.5

Vanilla Scented Baked Cheesecake

Honeycomb Ice Cream 12.5

Honeycomb Crisp – Toffee Sauce



Rice Pudding 12.5

Salted Caramel Sauce – Caramelised Nuts

Pecan Nuts – Almond & Pumpkin Seeds



ASHFORD CASTLE

THE
RED CARNATION
HOTEL COLLECTION



*Recipes & Dishes Courtesy of
Bea Tollman*

“A LIFE IN FOOD”

MY ALL-TIME FAVOURITE RECIPES

(Available for Sale in the Boutique)

All of our dishes are freshly prepared, please allow adequate preparation time

If you require information on the allergen content of our food please ask a member of staff and they will be happy to assist you

All meat served in the Drawing Room is of Irish Origin

Prices are subject to 15% service charge

WINE SELECTION

The cellars at Ashford Castle have always housed great wines from all over the world; this is reflected in our award winning wine list of over 600 wines. This wine list has evolved over the years and today it has wines from every corner of the globe. To help you choose a wine by the glass we have selected the following wines for your enjoyment.

Our Full Wine List is available upon request.



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

One of the most exciting additions to our list in recent years is the inclusion of the wines from our winery in South Africa, Bouchard Finlayson, set up in 1989. Collaboration has always been a part of this wine estate, which is today owned by the Tollman family of The Red Carnation Hotel Collection and collaboratively run by Victoria Tollman and Peter Finlayson.

WHITE WINE

	Glass	Bottle
Blanc de Mer , Riesling Blend	10.5	39
Walker Bay , Sauvignon Blanc	12.5	49
Sans Barrique , Chardonnay (<i>Unoaked</i>)	12.5	49
Crocodile's Lair , Chardonnay (<i>Oaked</i>)	14	55
Missionvale , Chardonnay (<i>Oaked</i>)	15	60

RED WINE

Hannibal , Sangiovese, Syrah	18.75	75
Galpin Peak , Pinot Noir	21	85
Tête de Cuvée, Galpin Peak , Pinot Noir 2010	40	160
Tête de Cuvée, Galpin Peak , Pinot Noir 2013		160

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HOT DISHES

Traditional Fish and Chips 24

Fillet of Wild Cod in Beer Batter – Pickled Cucumber
Blanc de Mer, Riesling Blend, Gls 10.5

Spicy Breast of Chicken 21.5

Romesco – Warm Fregola Pasta Orange & Fennel
Galpin Peak, Pinot Noir *Gls 21*

Ashford Kitchen Beef Burger 21.5

Sweet Pepper Relish – Cooleeney Farmhouse Cheese
Toasted Brioche Bun – French Fries
Pickled Cucumber
Pascual Toso, Malbec, Gls 15

Atlantic Fish Cake 23.5

Lime Aioli – Sesame Cucumber & Ginger Salad
Sans Barrique, Chardonnay (unoaked), Gls 12.5

Mushrooms Tortellini 20.5

Parmesan – Walnut & Mushroom Velouté– Walnut Oil
Crocodiles Lair, Chardonnay (oaked), Gls 14

Angus Beef Fillet 36

Portobello Mushrooms Duxelle – Pomme Pont Neuf
Truffle Aioli
O'Dwyer, Cabernet Sauvignon, Gls 33

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SANDWICHES

Our Selection of Sandwiches are served with Garden Leaves tossed with Roasted Mixed Seeds & Carrot Ginger Granola, Potato Gaufrette Pumpkin Flaxseed, Lemon Juice & Honey Dressing

 **Roast Irish Chicken Fillet** 17.5
Avocado – Chilli Yoghurt – Beef Tomato
Mizuna Leaves

Ashford Castle Club 19.5
Toasted Sandwich of Crisp Bacon and Chicken
Boiled Egg – Cos Lettuce – Tomato

Ashford Castle's Baked Gammon Baguette 17.5
Hegarty Cheese – Sourdough Baguette
Cuinneog Irish Butter

Soda Farl & Smoked Gubbeen Cheese 17.5
Winter Slaw – Blueberry Jam – Leaves

SPECIALITY SANDWICHES

Irish Mozzarella & Heirloom Tomato 17.5
Chilli Jam – Rocket – White Sourdough – Tapenade

 **French Dip** 19.5
Thinly Sliced Roast Beef – Caramelised Onion Beef Jus
Sourdough Baguette – French Fries

Organic Smoked Salmon 19.5
Guinness Bread – Beets – Herring Caviar – Sour Cream

SIDES

Chunky Chips & Fresh Truffle – Truffle Aioli 12.5
Winter Slaw 4.5

Sautéed Baby Spinach 5

Fregola Pasta 4.5

French Fries 4.5

Tender Stem Broccoli & Flakes Almond,
Sesame Dressing 5

Green Salad with Sumac 5

All Spiced & Pickled Red Onion

Truffle Aioli 3

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WINE SELECTION

CHAMPAGNE

	Glass	Bottle
Lanson, Père et Fils Brut NV	19.5	95
Lanson Rosé, Brut NV	25	125
Billecart-Salmon, Brut Reserve NV		150
Laurent Perrier Rosé		220
Dom Perignon		390
Cristal		500

SPARKLING WINE

ITALY		
Valdo Millesimato Spumante Prosecco	15	60

WHITE WINE

FRANCE		
Baron Philippe de Rothschild, 9 Sauvignon Blanc	35	
Croix Des Vents, Chardonnay	9.5	36
ITALY		
Sant` Elisa, Pinot Grigio	9.5	36

ROSE WINE

FRANCE		
Château Lacoste Bellugue, Rosè	14.5	56

RED WINE

FRANCE		
Baron Philippe de Rothschild, Merlot	9.00	35
Croix des Vents, Cabernet	9.5	36

ARGENTINA

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ASHFORD CASTLE

Pascual Toso, Selected Vine, Malbec 15 60

AUSTRALIA

O'Dwyer, Cabernet 33 125

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HOT BEVERAGES

Pot of Tea 5

Choice of Ashford Castle's Blend
& Selected Fine Speciality Teas

Black Teas

Irish Breakfast Tea, Ashford Blend, English Breakfast
Tea,
Darjeeling Summer Gold, Afternoon Gold, Light and
Late (decaffeinated)

Flavoured Black Teas

Earl Grey, Irish Whiskey Cream, Masala Chai

Green Teas

Green Dragon, Jasmine Pearls, Morgentau

White Tea

White Yunnan Silver Tips

Infusions

Pure Camomile, Mint Nana, Granny's Garden,
Rooibos

Coffees 5

Americano, Espresso, Mocha
Cappuccino, Latte and Caramel Macchiato

TREATS FOR YOUR TEA

Biscuits & Chocolate 7.5

Vanilla Shortbread, Ashford Estate Chocolate Bar,
Oatmeal & Local Honey Cookie

Gluten Free Treat 8.5

Golden Raisin Biscuit, Ashford Estate Chocolate Bar,
Bitter Orange Cake

Freshly Toasted Fruit Scones 7.5

Clotted Cream, Lemon Curd, Strawberry Jam

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Ashford Castle Royal Caviar, Caspian Sea Origin

30grams Traditional Caviar Garnish 125

*Puligny-Montrachet 1er Cru, J. Drouhin, Burgundy,
France*

42.5 per gls, 170 per btl

STARTERS



Bea's Chicken Noodle Soup 12.5

Clear Chicken Noodle Soup – Baked Chicken Parcel
Blanc de Mer, Riesling Blend, Gls 10.5

Lobster Chowder 39.5

Château Lacoste Bellugue, Rosè, Gls € 14.50

Roast Tomato & Gin Soup 9.95

Cheese & Paprika Puff – Rosemary & Orange Cream
Baron Philippe de Rothschild, Merlot, Gls 9.00

Castle Caesar Salad

Cos Lettuce – Parmesan Shaving – Roasted Smoked
Streaky Bacon – Fresh Anchovy – Focaccia Bread



Mrs Tollman's Caesar Dressing 11.5

With Roast Irish Chicken Breast 14.5

With Marinated Wild Prawns 17.5

Walker Bay, Sauvignon Blanc, Gls 12.5

Tossed Local Leaves 12.5

Galway Goats' Cheese Crumble

Vine Tomato – Pesto

Baron Philippe de Rothschild,

Sauvignon Blanc, Gls 9.00

Wild Prawn & Lobster Salad 18.5

Mango Salsa – Organic Leaves

Missionvale, Chardonnay (Oaked), Gls, 15

Irish Charcuterie Sharing Board for two 22.5

Sourdough Bread – Preserved Summer Cherry

Pickled Carrots – Gubbeen salami – Gubbeen Chorizo

Venison Saucisson – Connemara Beef Bresaola

Beef Jerky

Hannibal, Sangiovese, Syrah, Gls. 18.75

Dooncastle Oysters, N.2

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3 Oysters 10

6 Oysters 18

12 Oysters 36

Sans Barrique, Chardonnay (Unoaked) Gls. 12.5

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