



ASHFORD CASTLE

HOTEL & COUNTRY ESTATE
EXCELLENCE SINCE 1928



Canapé Selection

Cold Canapés:

The Sea

Smoked Connemara Salmon Rosette on Brown Bread & Lime Jam
Smoked Atlantic Tuna Tartare – Apple & Horseradish Crème Fraiche
Local Crabmeat & Lemon Basil Tartlet
Mini Prawn Cocktail on a “Spoon”
Sea trout Gravlax – Beetroot Gel

The Land

Skeaghanore Free Range Duck Confit & Poached Prune Roulade
James’ Air Dried Lamb – Fresh Mint – Melon
Tartlet of Tea Smoked Barbary Duck Breast – Apricot Chutney
Chicken Liver Parfait – Cherry Jelly
Duck Foie Gras – Brioche – Pickled Grapes

The Garden

Crème Brulée of ST Tola’s Goat’s Cheese
Beetroot Gazpacho – Pumpkin Oil
Pana Cotta Ajo Blanco – Black Garlic – Marjoram
Black Ink Cone – Beef Tomato Espuma – Basil Shoot
Wild Garlic Rice Cracker – Cucumber & Red Onion Tartare



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Hot Canapés:

The Sea

Seared Scallop – Black Pudding Purée – Lardo di Colonata
Potato Wrapped Prawn Tail
Organic Salmon in Irish Whiskey
Accras of Spicy Crabmeat – Ginger - Coriander

The Garden

Wild Mushrooms & Tarragon Pie
Potato Cup Cake – Horseradish & Cep Powder Cream Cheese
Tartlet of Bluebell Falls Goat's Cheese and Roasted Vegetables
“Demi Tasse” Parsnip Soup with Hazelnut Foam
Cauliflower Consommé – Preserved Morel – Lovage Cappuccino

The Land

Double Brown Chicken Consommé – Lemongrass Cappuccino`
Spicy Crumble of Irish Free Range Chicken
Kelly's Black Pudding Croquette – Apple Ginger Relish
Lamb Empanadas – Mojo Sauce
Skeghanore Duck confit “Bonbon” – Apricot Chutney

€ 20.50 per person (based on 3 canapés per person)

€ 24.50 per person (based on 4 canapés per person)

€ 27.00 per person (based on 5 canapés per person)

All prices are subject to 15% service Charge