



## 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 – Bahibe 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

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**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*

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**Cream of Caramelised Cauliflower Soup – Smoked Olive Oil – Coriander**

**Garden Parsnip Soup – Caramelised Onion & Curry Oil**

**Roast Tomato & Gin Soup**

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**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 & Cromesquis**

*Pomme Dauphine – Mushroom Ketchup – Merlot Jus*

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**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  
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# ASHFORD CASTLE

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**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*

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

***Lobster Bisque Soup***

***Cream of Pea Soup & Grated Black Truffle***

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***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*

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***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*