



THE LODGE

AT ASHFORD CASTLE



AMUSE BOUCHE

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PAN-SEARED KILMORE SCALLOPS

bramley apple puree, fresh radish, dashi gel, wood sorrel

DRESSED CONNEMARA CRAB

horseradish bavaois, citrus sour cream, watercress veloute

CANNELONI OF BALLYHOURS WILD MUSHROOM

duxelle, sea truffle, mushroom powder & crisp, parmesan foam

FOIE GRAS TRIFLE

ganache of duck liver, cherry jelly, almond praline, amaretto sorbet, brioche

ANDARL BLACK PUDDING & GALWAY LANGOUSTINE

grilled langoustine, roast black pudding, pea puree, blood orange gel

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KILLARY FJORD MUSSEL SOUP

espresso of mussel veloute, pastry lid

CHILLED PEA SOUP

sheep's milk yoghurt snow, lavender oil

SMOKED BELL PEPPER SORBET

Black olive soil

(supplement of €6 applies for middle course)

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PAN-ROAST TURBOT

buttered leeks, wasabi, pepper dillisk beurre blanc, crisp potato

BUTTER-POACHED COD

samphire mayonnaise, charred orange, cucumber gel, kale crisp

RISOTTO OF SUMMER VEGETABLES

summer truffle, belper knolle cheese

CRISP THORNHILL DUCK BREAST

roasted over lavender, confit celeriac, charred peach, toasted hazelnuts, apricot burnt butter

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GUINNESS ICE CREAM

Chocolate mousse, pickled ginger, passion fruit ganache, chocolate soiiil

STRAWBERRY TART

strawberry and lime curd, sable biscuit, woodruff mousse, foamy lime sorbet, prosecco gel

PLUM MERINGUE

roasted plum compote, plum and hibiscus sponge and consommé, Tahitian vanilla ice cream

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PETIT FOURS

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COPPER POTS ON THE SIDE

Root vegetables, colcannon, dad's chips, olive oil mash, polytunnel salad

All €5 each

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3 course dinner menu €65

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