



ASHFORD CASTLE

HOTEL & COUNTRY ESTATE  
EXCELLENCE SINCE 1828



# GEORGE V DINNER MENU

## STARTERS

**Char Grilled Celeriac €30**

*Pear - Miso - Hazelnut*

**Mushroom Ravioli €30**

*Garlic - Parsley - Tarragon*

**Cured Organic Salmon €32**

*Cucumber - Horseraddish - Honey & Soy*

**Seared Scallops €34**

*Confit Chicken Wing - Parsnip - Vadouvan - Sorrel*

**Skeghanore Duck & Foie Gras Terrine €32**

*Orange - Walnut - Chicory*

**Andarl Farm Pork Belly & Cheek €34**

*Apple - Shallots - Sourdough Crumbs*

## MIDDLE COURSE

**Roast Butternut Squash €19.50**

*Dukkah - Cashel Blue - Granola*

**Apple Sorbet €18**

*Lovage - Fig*

**Doonbeg Crab €20**

*Bisque - Potato - Ginger*

Head Chef Barry Lynch

Executive Head Chef Liam Finnegan

Restaurant Manager Robert Bowe

Head Sommelier Paul Fogerty

A La Carte Menu - Please refer to prices featured in brackets

Five Course Table d'Hote €130

*Prices are subject to 15% service charge. We kindly ask gentlemen to honour the elegance of the George V Dining Room by wearing a jacket for dinner. If you require information on the allergen content of our foods, please ask a member of staff and they will be happy to assist you.*



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## MAIN COURSES

**Martin Jennings' 28 day Dry Aged Chateaubriand & Braised Cheek**

*From the Trolley €110 for two people*

*Gratin Dauphinois - Seasonal Vegetables - Cabernet Jus - Mustard Hollandaise*

**Potato Gnocchi €48**

*Pumpkin - Morels - Turnip*

**Carrot Risotto €48**

*Grilled Leek - Wild Carrot Seed - Pistachio*

**Line Caught Sea Bass €56**

*Langoustine - Broccoli - Macademia - Lemon*

**Ballycotton Turbot €56**

*Lobster - Leek - Potato - Seaweed Butter Sauce - Rock Samphire Seed*

**Slieve Aughty Venison €56**

*Salsify - Blackberry - Beetroot*

**Free Range Chicken €50**

*Ceps - Confit Leg Cassoulet - Jerusalem Artichoke - Tarragon*

**Supl. Charge Side Dishes €7.50 each**

*Potato Purée - Glazed Carrots - Brassicaceae*

*Truffled Pomme Purée €15.50*

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