



# THE LODGE

AT ASHFORD CASTLE



## SAMPLE LUNCH MENU

**Beetroot-cured Organic Salmon and Burren Smoke House Salmon**

*Blinis, Horseradish*

**Roast Red Pepper & Tomato Soup**

*Vermicelli Basket and Pesto*

**Aran Island Whipped Goat Cheese & Dillisk**

*Garden Beetroot, Sourdough Toasted*

**Kelly's White Pudding Scotch Egg**

*Red Pepper Coulis, Bloody Mary Gel, Chorizo*

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**Sorbet of the Day**

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**Pan Seared Organic Salmon**

*Pea & Mint Purée, Apple & Fennel Salsa, Chive Beurre Blanc*

**Estate Wild Garlic Risotto**

*Salted Lemon and Parmesan Tuile*

**Pasture-Reared Chicken Breast**

*Kelly's Black Pudding Mash, Grilled Cos, Sauce Robert*

**Roast Striploin of Irish Beef**

*Yorkshire Pudding, Carrot Confit in Rosemary Butter, Beef Jus*

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**Baked Cheesecake**

*Raspberry Sorbet*

**Glazed Lemon Tart**

*Lemon & Yogurt Sorbet*

**Apple Crumble**

*Almond, Vanilla Ice Cream, Crème Anglaise*

**€49 per person**