



ASHFORD CASTLE

HOTEL & COUNTRY ESTATE
EXCELLENCE SINCE 1828



GEORGE V TASTING MENU

Eight Course Tasting Menu €175

With accompanying wines €275

*With accompanying premium wines €325**

Our Dinner Inclusive Guests may enjoy the tasting menu for a supplement of €55 per person

Salmon

2018 Verus Pinot Gris, Slovenia

*2020 Chablis 1er Cru Laurence Race, Mont de Milieu**

Scallop

2017 Bouchard Finlayson, Sauvignon Blanc Reserve

*2017 Sancerre, Vacheron, Chambrates**

Turbot - Lobster

2020 Domaine Albert Mann Gewurztraminer, Alsace

*2020 Pinot Gris, Paddy Borthwick, Wairarapa, New Zealand**

Apple Sorbet

Fig - Lovage

Chicken

2020 Henry of Pelham Baco Pinot Noir, Canada

*2019 Galpin Peak, Pinot Noir, South Africa**

Irish Wagyu Beef

2017 Blaufränkisch, Moric, Burgenland, Austria

2016 O'Dwyer Cabernet Sauvignon, Clare Valley, Australia

'Legend' By Ashford Castle

2016 Banyuls, Gérard Bertrand South of France

*2017 Elysium, Black Muscat, Quady**

Tea – Coffee – Petit Fours

Head Chef Barry Lynch

Executive Head Chef Liam Finnegan

Restaurant Manager Robert Bowe

Head Sommelier Paul Fogerty

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.



ASHFORD CASTLE

HOTEL & COUNTRY ESTATE
EXCELLENCE SINCE 1828



GEORGE V TASTING MENU

Eight Course Organic Vegetable Tasting Menu €150

With accompanying wines €220

*With accompanying premium wines €270**

Our Dinner Inclusive Guests may enjoy the tasting menu for a supplement of €50 per person

Char Grilled Celeriac

2018 Roka Furmint, Slovenia

*2018 Chablis 1er Cru Laurence Race, Mont de Milieu**

Mushroom Ravioli

2019 Bouchard Finlayson, Walker Bay, Sauvignon Blanc

*2017 Marco Sclaris, Friuli Venezia, Giulia, Friuliano, Italy**

Butternut Soup

2020 Cline North Coast Viognier, California

*2021 Rheinhessen, Von der Fels, Riesling, Keller**

Lemon Thyme Sorbet

Potato Gnocchi

2015 Barbera d'Asti Superiore Sichivej, Bel-Sit, Italy

*2017 Hochar Père et Fils, Bekaa Valley Lebanon**

Carrot Risotto

2020 Baco Noir, Henry of Pelham, Ontario Canada

*2020 Tete de Cuvee, Bouchard, Pinot Noir, South Africa**

'Legend' By Ashford Castle

2016 Banyuls, Gérard Bertrand South of France

*2017 Elysium, Black Muscat, Quady**

Tea – Coffee – Petit Fours

Head Chef Barry Lynch
Executive Head Chef Liam Finnegan
Restaurant Manager Robert Bowe
Head Sommelier Paul Fogerty

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.