



ASHFORD CASTLE

HOTEL & COUNTRY ESTATE
EXCELLENCE SINCE 1228



GEORGE V TASTING MENU

Eight-courses €185

With your selection of:

Old World Classic €150 | Sommelier's Selection €250 | Ashford Iconic Collection €500
Our Dinner Inclusive Guests may enjoy the Tasting Menu for a supplement of €70 per person

Organic 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

2020 Domaine Albert Mann Gewurztraminer, Alsace
*2020 Pinot Gris, Paddy Borthwick, Wairarapa, New Zealand**

Champagne Sorbet

Lime - Cucumber

Thornhill Duck

2020 Henry of Pelham Baco Pinot Noir, Canada
*2019 Galpin Peak, Pinot Noir, South Africa**

Michael Twomey's Beef

2017 Blaufränkisch, Moric, Burgenland, Austria
2016 O'Dwyer Cabernet Sauvignon, Clare Valley, Australia

72% Chocolate Bavaois, Irish Cherries

2016 Banyuls, Gérard Bertrand South of France
*2017 Elysium, Black Muscat, Quady**

Tea – Coffee – Petit Fours

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.



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Char Grilled Courgette

2018 Roka Furmint, Slovenia

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

Summer Girolles

2019 Bouchard Finlayson, Walker Bay, Sauvignon Blanc

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

Tomato Soup

2020 Cline North Coast Viognier, California

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

Champagne Sorbet

Lime - Cucumber

Roasted Garden Carrots

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

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

Potato Gnocchi

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