



GEORGE V ROOM

The George V Room was so-named following the visit of the Prince of Wales, who subsequently became George V of England. It offers breakfast and a table d'hote dinner menu, and is Ashford's main dining room.

Here, guests can luxuriate amid the pristine period decor and choose from a world-class menu of modern Irish and international cuisine.

The discreet service and luxurious furnishings of the George V Room offer a perfect setting in which to enjoy the traditional art of elegant dining.

Open all year round 7 days a week

The George V is the main Hotel Dining Room serving Breakfast, Dinner & Sunday Lunch.

Breakfast: 7:30am - 10:00am (Summer) and 8:00am - 10:00am (Winter)

Dinner: 19:00 - 21:30 (ala carte, Tdh)

Sunday: 13.00 - 14.00 (TdH menu only)

Please note, all three dining outlets: The George V Dining Room, The Drawing Room and the Dungeon will be open for non-residential guests and bookings.

Capacity: Up to 150 Covers.

Descriptive:

Matz, uses only the finest, seasonal produce in his kitchen. Locally sourced wherever possible. His menus are inspired by the dramatic land and seascapes that surround the Castle; Salmon from the Corrib; Shellfish from Killary Harbour; Oysters from Galway Bay; Garlic Grass from the Estate; and the sweetest mountain Lamb from County Mayo. This forms the basis of the three menus now available in George V.

Guests can choose from the A La Carte menu (classical dishes inspired by the ambience and décor of this elegant dining room which boasts no less than eleven Waterford Crystal Chandeliers!), the Table d'hote menu (daily seasonal choices featuring a daily selected traditional dish from the locality and George V's legendary carving trolley).

SAMPLE ALA CARTE MENU

STARTERS

Warm Galantine of Silverhill Duckling € 17.00

Orange Scented Vinaigrette of Green Asparagus and Strawberries

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Warm Connemara Lobster € 39.00

Half Lobster with Crushed Purple Potatoes and Crisp Artichokes

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Organic Smoked Salmon from the Connemara Smoke House € 19.50

Souffléed Potato Cakes with Cream Cheese and Salmon Roe

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Warm Gateaux of Foie Gras € 25.00

Melted Figs and Water Cress Leaves

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Char Grilled Scallops € 25.00

Crisp Pork Belly with a Red Pepper & Local Honey Pesto

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Ashford Castle Caesar Salad € 16.00

Classic Salad Garnished with Mc Geough's Air Dried Pork and Local Gouda Cheese

SOUPS

Cream of Prawn Bisque Soup € 15.00

Warm Whiskey Cream and Crisp Killary Harbour Prawn Tails

Veloute of Local Organic Spinach € 9.50

Wild Mushrooms and Local Cured Beef

Sorbet of Kir Royal € 8.00

Crème de Cassis Sorbet on Champagne Jelly

MAIN COURSES

Roast Crown of Local Spring Lamb € 39.00

Mediterranean Vegetable Crust with Reduced Cabernet Sauvignon Vinegar Jus

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Roast Local Free Range Chicken € 35.00

Stuffed with Fresh Summer Truffles and Duck Foie Gras

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For Two Guests: Chateaubriand per person € 35.00

Roast Irish Fillet of Beef Classically Garnished and Carved at your Table

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Pan Fried Fillet of Local Turbot € 35.00

Gingered Rhubarb and Ravioli of Local Goats Cheese & Lemon Thyme

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Grilled Local Black Sole € 39.00

Cooked on the Bone and Filleted at your Table

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Broth of Atlantic Seafood € 35.00

Selection of the Freshest Local Fish and Shellfish in a Saffron & Vegetable Broth

SAMPLE TABLE D'HOTE MENU

STARTER

Ashford Castle Caesar Salad €14.00

Air Dried Pork and Parmesan Shavings

Pouilly - Fuisse, Joseph Drouhin, 2008, € 14.00 per gls, €55.00 per btl

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Carpaccio of Yellow Fin Tuna €18.50

Baked Tuna Loin, Connemara Smoked Tuna and Horseradish Crisps

Chateau Minuty, Rose, Cote de Provence, 2009, € 12.50 per gls, € 50.00 per btl

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Confit of Irish Free Range Chicken €15.00

Apricot Crumble, Warm Potato Dressing and Organic Leaves

Chateau Minuty, Prestige, Cote de Provence, 2009, € 15.00 per gls, € 60.00 per btl

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Soufflé of Bluebell Falls Goats Cheese €15.00

On Apple Infused Beetroot

Chateau d'Angles, Terroir de la Clape, 2009, € 10.00 per gls, €40.00 per btl

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Seared Scallops €19.00

Creamy Seafood Barley, Caramelised Pears and Fresh Basil

Chateau Minuty, Prestige, Cote de Provence, 2009, € 15.00 per gls, € 60.00 per btl

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Tossed Local Organic Winter Leaves €13.00

Extra Virgin Organic Olive Oil, Selected Vinegars, Toasted Seeds and Dried Fruits

Tour De La Roche, Touraine, Sauvignon Blanc, 2009, € 10.00 per gls, €40.00 per btl

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Duck Foie Gras €22.00

Pan Fried, Gateau, Chilled Mousse with Apples, Figs and Port Jelly

Chateau d'Angles, Terroir de la Clape, 2009, € 10.00 per gls, €40.00 per btl

SOUP AND SORBETS

Cream of Smoked Gubbeen Cheese Soup €9.50

Fried Parsley & Oatmeal Biscuits

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Chicken Consommé €9.00

Scented with Port & Truffles

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Cream of Prawn Bisque Soup €13.00

Seared Monkfish, Connemara Whiskey Foam

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Sorbet of Pear & Rocket €9.00

Main Courses:

MEATS

Medallion of Irish Beef Fillet € 34.00

Stuffing of Girolles Mushrooms and Apple & Lemon Thyme Scented Potatoes

Orignel, Merlot, 2008, € 10.00 per gls, €40.00 per btl

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Roast Rack of Co. Mayo Lamb € 32.00

With Braised Lamb Shoulder on Sweet Potato

Chateau La Bertrande, Premieres Cotes de Bordeaux, 2006, € 15.00 per gls, € 60.00 per btl

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Roast Loin of Irish Venison € 32.00

Broth of Cranberries and Crisp Potatoes

Orignel, Merlot, 2008, € 10.00 per gls, €40.00 per btl

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Roast of the Day: Roast Neck of Irish Pork € 28.00

Stuffed with Apples and Crisp Onions, Cider Jus

Served from Our Carving Trolley

Croix des Vents, Cabernet Sauvignon, 2009 € 12.50 per gls, €50.00 per btl

FISH

Crisp Fillet of Wild Sea Bass € 32.00

Caramelized White Onions and Red Wine Butter Sauce

Pouilly – Fuisse, Joseph Drouhin, 2008, € 14.00 per gls, €55.00 per btl

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Fillet of Turbot € 31.00

Crust of Winter Fruits and Risotto of Fresh Herbs

Chateau Minuty, Rose, Cote de Provence, 2009, € 12.50 per gls, € 50.00 per btl

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Baked Fillet of Cod € 28.00

Crumbled Topping of Black Pudding and Spiced Apple Chutney

Pouilly – Fuisse, Joseph Drouhin, 2008, € 14.00 per gls, €55.00 per btl

VEGETARIAN

Buckwheat and Cream Cheese Ravioli € 26.00

Caramelised Chestnuts and Sweet Pepper Relish

Chateau Minuty, Rose, Cote de Provence, 2009, € 12.50 per gls, € 50.00 per btl

Full Four Course Table d'Hote Menu

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Choice of Dessert from our Dessert Menu, Tea & Coffee with Petit Fours €70.00 per person plus 15 % service charge

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All dishes are also available priced Ala Carte

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We kindly ask the Gentlemen to honour The elegance of the George V Dining Room by wearing Jacket & Tie for dinner