



ROOM SERVICE

SANDWICHES

Assorted Finger Sandwiches €12.00

Selection of Freshly Cut Finger S/W

Ashford Castle Classic Club Sandwich €14.50

Toasted Sandwich of Mc Geough's Dry Cured Rasher, Irish Turkey, Tomatoes and Lettuce

Toasted Tuna and Mossfield Gouda € 14.50

Layered Sandwich of Connemara Smoked Tuna and Farmhouse Cheese

Irish Chicken € 14.00

Sliced Chicken Fillet with Apple Chutney and Basil Stuffing on a Potato Bread

Connemara Smoked Salmon €14.00

Organic Salmon Smoked in the Connemara Smokehouse with Chive Cream Cheese on Brown Soda Bread

Irish Salami - € 13.50

Mc Geough's Lean Irish Salami with Stuffed Olives, Cornichons and Rocket on Rye Bread

Bluebell Falls Goats Cheese - €14.00

Melted Goats Cheese from Co. Clare with Tomato Chutney on Sliced Sour Dough Baguette

Side Order of French Fries - €2.00

SOUPS

Seafood Chowder - €10.00

Creamy Blend of Vegetables and Local Seafood

Cream of Tomato Soup - €8.00

Toasted Goats Cheese Croutons

Cream of Potato & Mustard Soup - €8.00

STARTERS & SALADS

Half Dozen of Galway Bay Oysters - €13.00

Shallot Vinaigrette, Lemon and Oyster Vinegar

Local Smoked Salmon & Prawn Platter - €18.00

Organic Smoked Salmon with Steamed Prawn Tails, Tomato & Orange Crème Fraiche

Ashford Castle Caesar Salad- €13.00

Cos Lettuce, Mc Geough's Air Dried Smoked Ham, Croutons and Parmesan Shavings

With Char Grilled Spicy Chicken Fillet - €17.00

Connemara Ham Platter - €18.00

Irish Meats, Locally Air Dried and Smoked, By James McGeough, Oughterard

Mixed Salad of Organic Local Leaves - €15.00

Dried Onions and Apples, Toasted Pumpkin Seeds and Cider Vinegar

A Plate of the West - €18.00

Presentation of Artisan Foods, Produced in the West of Ireland

Prices are subject to 15% Service Charge. All of our dishes are freshly prepared and served. Please allow adequate preparation time, items marked available 24 hours. Tray charge of €6.50 applies.

HOT DISHES

Traditional Deep Fried Fish - €22.00

Boneless Ray Wings in Beer Batter, Cream Cheese of Lemon Grass Vinegar

Fillet of Seabass - €25.00

Crispy Grilled on Creamed Organic Chard

Irish Beef Burger - €15.00

Cahill's Whiskey Cheese, Tomato Confit and Balsamic Reduction
Please allow at least 20 minutes cooking time

Supreme of Irish Chicken - €19.00

Roasted with Root Vegetables and Thyme Scented Classic Jus
Please allow at least 20 minutes cooking time

Irish Stew- €22.00

Clear Broth of Local Lean Lamb and Vegetables, Served with Soda Bread

Sautéed Diced Beef Fillet - €25.00

Irish Beef in Guinness Sauce Served Traditionally with an Oyster

10 oz Irish Angus Sirloin Steak- €30.00

Char Grilled with Red Onion Marmalade, Green Pepper Corn Jus

Homemade Tagliatelli Pasta

Glazed with a Sauce of Wild Mushrooms

Available as Starter Portion - €12.00

or

Main Course Portion - €22.00

All Main Courses are Served with a Choice of One Side Order:

French Fries Creamed Potatoes

Tossed Organic Leaves Seasonal Vegetables

DESERTS

Chocolate Brownie - €10.00

Warm Brownie with Pecan Nuts Served with Vanilla Ice Cream

Irish Apple Pie - €10.00

Traditional Recipe with Sweet Pastry, Vanilla Scented Ice Cream

Iced Gateaux - €10.00

Of Passion Fruit and Raspberries

Baileys Cream Cheese Cake - €10.00

Classic Combination

Presentation of Ice Creams - €10.00

Bernd's Luxurious Ice Creams. Please enquire about the Selection Available

Irish Stout Pudding - €10.00

With a Rum & Raisin Ice Cream

Irish Farmhouse Cheese - €12.00

Selected Mature Cheeses with Homemade Breads and Biscuits

*Please enquire about our Children's Menu for our special selection of dishes for Children
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applies.*

WINE SELECTION

The cellars at Ashford Castle have always housed great wines from all over the world, this is reflected in our award winning wine list of over 500 wines. This wine list has evolved over the years and today it has wines from every corner of the globe. To help you choose a wine by the glass we have selected the following wines for your enjoyment by the grape.

Our Full Wine List is available upon request.

Champagne

FRANCE		GLASS	BTL
De Canteneur	N.V. Epernay	€20.00	€80.00
De Canteneur	Comtesse Lafond Rose Epernay	€30.00	€120.00

White Wine

California		GLASS	BTL
Frogs Leap	Sauvignon Blanc	€15.00	€60.00

New Zealand

Seresin	Sauvignon Blanc	€12.50	€50.00
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Italy

Palmadina	Pinot Grigio	€10.00	€40.00
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France

Louis Latour	Chardonnay	€7.50	€29.00
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Spain

Zeta	Chardonnay/Viura	€7.50	€29.00
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Chile

Carta Vieja	Sauvignon Blanc	€7.50	€29.00
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Rose Wine

FRANCE		GLASS	BTL
La Source de Vignelaure	N.V. Epernay	€10.00	€40.00

Red Wine

		GLASS	BTL
California			
Frogs Leap	Sauvignon Blanc	€20.00	€80.00
New Zealand			
Seresin	Pinot Noir	€15.00	€60.00
Chile			
Carta Vieja	Merlot	€7.50	€29.00
Italy			
Banfi Centine	Sangiovese/Cabernet	€10.00	€40.00
Spain			
Zeta	Garnacha	€7.50	€29.00

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