



WEDDING MENUS

Dinner Menu 1

Slices of Marinated Wild Salmon
Traditionally garnished

Cream of Celery & Cashel Blue Cheese

Roast Saddle of Local Lamb
Flavoured with Roast Garlic and fresh Herbs
Mildly Spiced Carrot & Butter sauce

Ashford Castle Dessert Plate

Tea & Coffee
Served with Selection of Our Petit Fours

Dinner Menu 2

Tossed Organic Lettuce Leaves
With Cured Ham of Connemara Lamb and Mint Yoghurt Cream of fresh Herb Soup

Crispy Grilled Fillet of Sea Bass
In a Tomato and Fennel Butter sauce with a Parcel of Prawns

Ashford Castle Dessert Plate

Tea & Coffee
Served with Selection of Our Petit Fours

Dinner Menu 3

Baked Crab Meat Tort
Garnished with a Smoked Salmon Rosette

Cream of Tomato Soup
With a Goats Cheese Crouton

Roast Fillet of Beef
Napped with a Jus of Roast Garlic
On Sautéed wild Mushrooms and Rosemary Scented Potatoes

Ashford Castle Dessert Plate

Tea & Coffee
Served with Selection of Our Petit Fours

Dinner Menu 4

Chilled Parfait of Potatoes & White Truffle Oil
On Tossed Rocket Leaves

Cream of Apple and Red Cheddar Soup

Char Grilled Medallion of Tuna with Smoked Oysters in Filo Pastry
Leaf Spinach and Balsamic Vinegar

Ashford Castle Dessert Plate

Tea & Coffee
Served with Selection of Our Petit Fours

Dinner Menu 5

Warm Tartlet of Goats Cheese
With Oven Roasted Vegetables

Prawn Consomme Flavoured with fresh Tarragon

Crepinette of Barberie-Duck & Foie Gras
On Mildly Spiced Vegetables
Jus of Port

Ashford Castle Dessert Plate

Tea & Coffee
Served with Selection of Our Petit Fours

Dinner Menu 6

Local Smoked Salmon
Spring Roll of Cream Cheese & Lemon

Cream of Shallots and Mustard Soup
Garnished with a Carpaccio of Beef
Roast

Monkfish Tail
Flavoured with Paprika and Roast Garlic
With Leaf Spinach in a Light Butter Sauce

Ashford Castle Dessert Plate

Tea & Coffee
Served with Selection of Our Petit Fours

Dinner Menu 7

Tartlet of Assorted Cured Atlantic Fish
With Char Grilled Scallops

Cream of Mild Curry & Courgette Soup

Strudel of Organic Free Range Chicken
Baked with Cream Cheese in Filo Pastry
Sauce of Matured Raspberry Vinegar

Ashford Castle Dessert Plate

Tea & Coffee
Served with Selection of Our Petit Fours

Dinner Menu 8

Mild Garlic Mousse
With Smoked Chicken and Basil Oil

Chilled Clear Tomato Soup

Fillet of Turbot
Cream Sauce of Champagne Vinegar
With a Black and White Seafood Pudding

Ashford Castle Dessert Plate

Tea & Coffee
Served with Selection of Our Petit Fours

Dinner Menu 9

Carpaccio of Scallops and Turbot
With Tossed leaves

Freshly Smoked Monkfish
On a Julienne of Vegetables

Roast Loin of Local Lamb
Flavoured with Artichokes and Tomatoes
Jus of fresh Thyme

Ashford Castle Dessert Plate

Tea & Coffee
Served with Selection of Our Petit Fours

Dinner Menu 10

Bread & Butter Pudding of Wild Mushrooms
With Baked Rabbit Loin

Gratinated Scallops
In a Light Tomato Butter Sauce

Fillet of Beef
Freshly Smoked on Turf
Cream Sauce of fresh Herbs

Ashford Castle Dessert Plate

Tea & Coffee
Served with Selection of Our Petit Fours

Dinner Menu 11

Assorted Duck Salad
Of Tea Smoked Breast Confit of Duck and Foie Gras

Fillet of Sea Bass
In a Broth of Mussels and Clams

Roast Rack of Lamb
With a Herbal Crust
Jus of fresh rosemary

Ashford Castle Dessert Plate

Tea & Coffee
Served with Selection of Our Petit Fours

Dinner Menu 12

Roulade of Monkfish & Crabmeat
Assorted Lettuce Leaves

Smoked Chicken Consommé

Roast Loin of Veal
With a Cream Sauce of Foie Gras
Served with Sautéed Potatoes

Ashford Castle Dessert Plate

Tea & Coffee
Served with Selection of Our Petit Fours

Dinner Menu 13

Roulade of Duck Foie Gras & Apples
Jus of Port and Toasted Brioche

Medallion of Sole & Scallops
On Warm Tossed Chicory Leaves
Sorbet of Buttermilk & Lime

Roast Supreme of Guinea Fowl
With Homemade Tagliatelli
Black Truffle Jus

Ashford Castle Dessert Plate

Tea & Coffee
Served with Selection of Our Petit Fours

Dinner Menu 14

Glazed Seafood Ravioli
With Lobster and Scallops in a fresh Basil Butter

Fillet of turbot
With a fresh Herb Crust
Sorbet of Apples Spinach & Ginger

Fillet of Beef
Freshly Smoked on Turf
Cream Sauce of fresh Herbs

Ashford Castle Dessert Plate

Tea & Coffee
Served with Selection of Our Petit Fours

Dinner Menu 15

Marinated Loin of Connemara Lamb
Tossed Leaves and Pesto

Potato Wrapped Prawn Tails on Char Grilled Asparagus
Sorbet of Carrots & Yoghurt

Baked Fillet of Veal with a Foie Gras Mousseline
White Port Cream Sauce

Ashford Castle Dessert Plate

Tea & Coffee
Served with Selection of Our Petit Fours

Dinner Menu 16

An Irish Tasting Menu

Please find following a Sample Menu of Our Irish Tasting Menu.
Each Tasting Menu will be designed to your liking or you may leave the composition to the discretion of the Chefs.

Char Grilled Scallops on a Salad of Potatoes and Carrots

White Seafood Pudding with Prawns in a Green Apple Sauce

Fillet of Turbot with Smoked Oyster and Wild Mushrooms and Sorbet of Fennel

Supreme of Connemara Lamb with Jus of fresh Rosemary

On Sautéed Fine Beans

Selection of Irish Farmhouse Cheese Served from Our Cheese Board

Hot Soufflé of Dark Chocolate & Oranges with a Vanilla & Crème Fraiche Ice Cream

Tea & Coffee
Served with Selection of Our Petit Fours