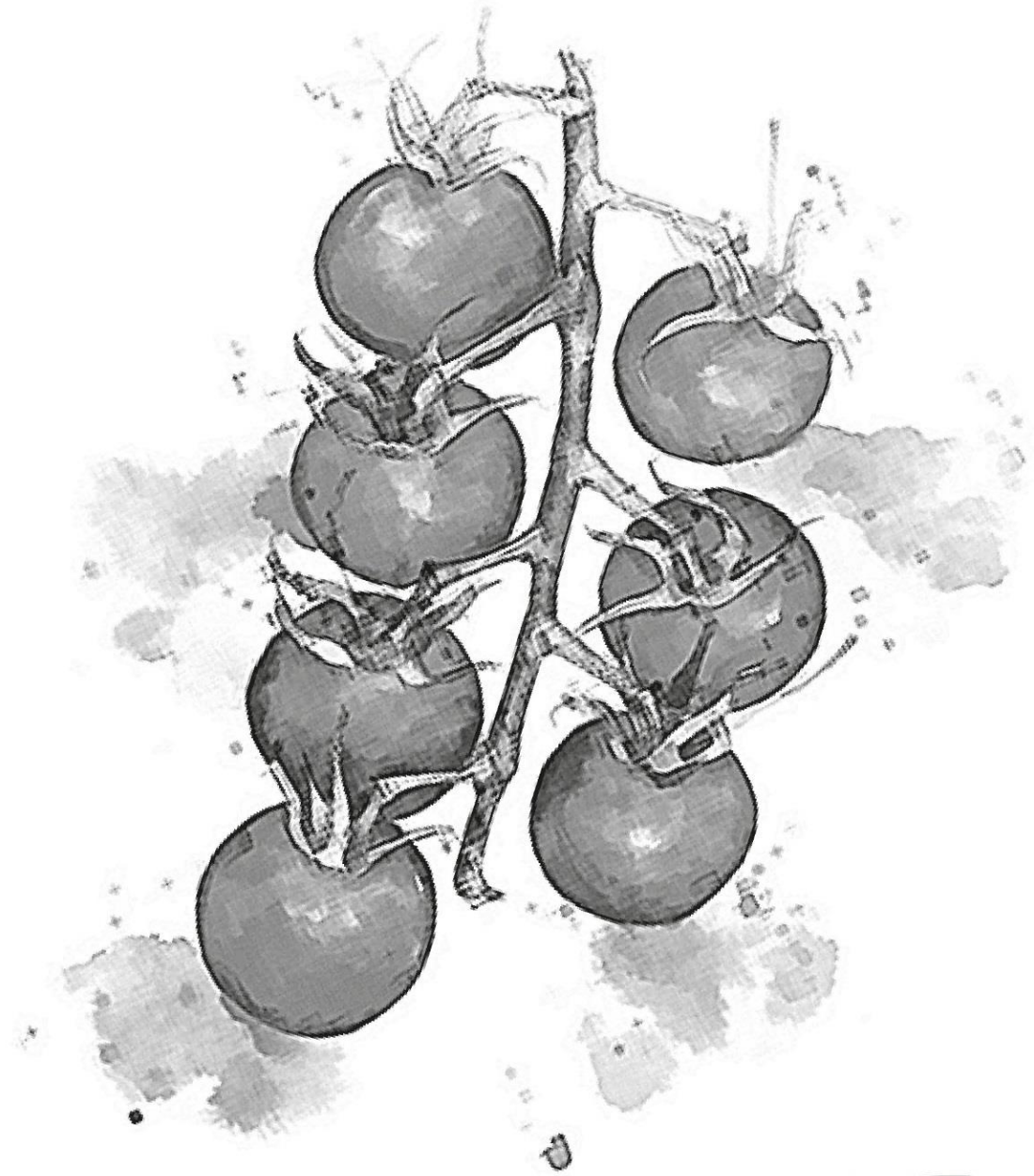


Autumn 2018

Our Friends In Food

- The McHale Brothers - Castlebar
 - Gannet's Fishmongers - Co.Galway
 - Castlemine Farm - Co. Roscommon
 - Ballyhoura Mushrooms - Co.Limerick
 - Dooncastle Oysters - Co.Galway
 - Andarl Farm - Claremorris
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- Cuinneog Farmhouse - Butter From Castlebar
 - Achill Island Sea Salt
 - Mayo Escargot - Castlebar
 - Killary Fjord Shellfish
 - Velvet Cloud - Claremorris
 - Kate McCormack & Sons - Westport



*Local Food
with
Imagination*



THE LODGE
AT ASHFORD CASTLE



Autumn Menu

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AMUSE BOUCHE

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PAN-SEARED KILMORE SCALLOPS
bramley apple puree, fresh radish, dashi gel, wood sorrel

HOME CURED ORGANIC SALMON
horseradish bavarois, citrus sour cream, watercress Veloute

CANNELONI OF BALLYHOURA WILD MUSHROOM
duxelle, sea truffle, mushroom powder and crisp, parmesan foam

FOIE GRAS TRIFLE
ganache of duck liver, blackberry jelly, almond praline, blackberry sorbet, brioche

PAN SEARED WILD PIGEON BREAST
parsnip purée, pickled elderberry, roasted handpicked chestnuts, thyme jus

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MIDDLE COURSE

KILLARY FJORD MUSSEL SOUP
espresso of mussel Veloute, pastry lid

CHILLED PEA SOUP
sheep's milk yogurt snow, lavender oil

SMOKED BELL PEPPER SORBET
black olive soil
supplement of €6 applies for middle course

Main Courses

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PAN-ROAST WILD MONKFISH
battered leeks, wasabi, pepper dillisk beurre blanc, crisp potato

BUTTER-POACHED COD
creamy bacon and cabbage, oyster and samphire mayonnaise

ROASTED PUMPKIN RISOTTO
pumpkin puree, charred pumpkin, toasted seeds, belpor knolle cheese

PAN SEARED LOIN OF VENISON
roast baby potatoes, black pudding, blackberry jus, fermented diakon

FEATHERBLADE OF IRISH BEEF
beetroot, barley, horseradish cream, stout jus

COPPER POTS ON THE SIDE €5

home cut fries with truffle aioli
root vegetables with thyme butter
wholegrain mustard mash
wilted greens with minted pea salsa

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GUINNESS ICE CREAM
chocolate mousse, pickled ginger, passion fruit ganache, chocolate soil

STRAWBERRY TART
strawberry and lime curd, sable biscuit, woodruff mousse, foamy lime sorbet, prosecco gel

PLUM MERINGUE
roasted plum compote, plum and hibiscus sponge and consommé, Tahitian vanilla ice cream

SELECTION OF CHEESE

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PETIT FOURS

3 COURSE €65