



ASHFORD CASTLE



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HOTEL & COUNTRY ESTATE
EXCELLENCE SINCE 1228



THE
RED CARNATION
HOTEL COLLECTION

VEGETARIAN MENU

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 600 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.

Our full wine list is available upon request.



BOUCHARD FINLAYSON
 A BOUTIQUE VINEYARD

One of the most exciting additions to our list in recent years is the inclusion of the wines from our winery in South Africa, Bouchard Finlayson, set up in 1989. Collaboration has always been a part of this wine estate, which is today owned by the Tollman family of The Red Carnation Hotel Collection and collaboratively run by Victoria Tollman.

WHITE WINE

	Glass	Bottle
Blanc de Mer, Riesling Blend	14	55
Walker Bay, Sauvignon Blanc	15	59
Missionvale, Chardonnay (Oaked)	25	100
Sans Barrique, Chardonnay (Unoaked)	16	63
Crocodile's Lair, Chardonnay (Oaked)	17	66

RED WINE

Hannibal, Sangiovese, Syrah	27.5	110
Galpin Peak, Pinot Noir	28.5	114
Tête de Cuvée, Galpin Peak, Pinot Noir 2020	75	320

Prices are subject to 15% service charge

From 12.00 until 18.00

COLD AND HOT BEVERAGES

Liqueur Coffee

Irish, Baileys, Italian or Calypso 12
Coffee Royale 12

Iced Coffee & Tea

Home-made Iced Tea 5.5
Iced Latte (Vanilla, Caramel, Hazelnut) 5.5

Pot of Tea 5.5

Choice of Ashford Castle Blend
& Selected Fine Speciality Teas

Black Teas

Irish Breakfast Tea, Ashford Blend,
English Breakfast Tea,
Darjeeling Summer Gold, Afternoon Gold, Light and
Late (decaffeinated)

Flavoured Black Teas

Earl Grey, Irish Whiskey Cream

Green Teas

Green Dragon, Jasmine Pearls, Morgentau

Infusions

Pure Camomile, Mint Nana,
Rooibos

Coffees 5.5

Americano, Espresso, Mocha,
Cappuccino, Latte and Caramel Macchiato

Valrhona Hot Chocolate 8

Nyangbo 68% Single Origin Chocolate, Toasted
Homemade Marshmallow

Available with Full Fat, Semi Skimmed,
Soy, Almond, Coconut or Oat Milk

DAY MENU


Prices are subject to 15% service charge.


DESSERTS

Sweet Wines available by the glass on request.

Irish Farmhouse Cheese Platter 18.5
 Thyme Crackers - Chutney


BEA TOLLMAN'S FAVOURITE DESSERTS

 **Bea's Cheesecake** 12.5
 Vanilla Scented Baked Cheesecake
 Mulled Plum Compote

 **Honeycomb Ice Cream** 12.5
 Honeycomb Crisp

70% Chocolate Tart 13.5
 Vanilla Ice Cream - Salted Caramel Sauce

Freshly Baked Fruit Scones 7.5
 Clotted Cream - Lemon Curd – Fruit Preserve

 Denotes a favourite signature dish of Mrs Tollman,
 our Founder and President

“A LIFE IN FOOD” **MY ALL-TIME FAVOURITE RECIPES** *(Available for Sale in the Boutique)*

All our dishes are freshly prepared, please allow
adequate preparation time.

If you require information on the allergen content of our
food, please ask a member of staff and they will be happy
to assist you.

All meat served in the Drawing Room is of Irish Origin
and all fruits and vegetables are organic.

CHAMPAGNE & SPARKLING WINE

Prices are subject to 15% service charge

	Glass	Bottle
Lanson, Brut NV	29	145
Lanson Rosé, Brut NV	35	175
Bollinger, Special Cuvée		190
Dom Pérignon		490
Louis Roederer, Cristal		695
Perrier Jouët Belle Époque Vintage		375
Ruinart Blanc de Blancs		295
Billecart-Salmon Rosé		235
Perrier Jouët Rosé		200
Valdo Millesimato Spumanti <i>Prosecco Brut NV</i>	16	80
Valdo Marca Oro, Prosecco DOC <i>Rosé Brut NV</i>	16.5	82

WHITE WINE

<i>Albariño, Charquina, Spain</i>	14.5	56
<i>Sauvignon Blanc, Moreau</i> <i>Pays d'Oc, France</i>	12.5	50
<i>Sancerre, Domaine de la Rossignole</i>	25	100
<i>Pinot Grigio, Il Bucco, Garda, Italy</i>	12.5	48
<i>Chardonnay, Les Chapelières,</i> <i>IGP Côtes de Gascogne, France</i>	12	45

ROSÉ WINE

<i>Gris Blanc, Gérard Bertrand</i> <i>Côtes de Provence, France</i>	13	50
<i>Rosé, Château La Coste</i> <i>Côtes de Provence, France</i>	16	65

RED WINE

<i>Sangiovese, Ziobaffa, Italy</i>	12	45
<i>Tempranillo, Emilio Moro, Spain</i>	18	70
<i>Cabernet Sauvignon, Les Chapelières</i> <i>IGP Côtes de Gascogne, France</i>	12.5	49
<i>Cabernet Sauvignon, O'Dwyer</i> <i>Clare Valley, Australia</i>	32.5	130
<i>Malbec, Pascual Toso, Argentina</i>	16.5	65

DAY MENU

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If you require information on the allergen content of our food, please ask a member of staff and they will be happy to assist you.

SANDWICHES

Garden Beetroot Bruschetta 19

Wild Garlic & Parsley Pesto – Labneh – Toasted Focaccia

Coronation Quorn 21

Coriander – Spring Onion – Golden Raisin – Chunky Chips

Garden Carrot Slaw 19

Beetroot – Parsley – Chives – Vadouvan – Fries

SOUPS

Spiced Butternut Squash 13.5

Pumkin Seed – Dukkha – Coriander

Roast Plum Tomato 19.50

Guinness & Treacle Soda Bread

SIDES

Skinny Fries 7

Buttered Garden Vegetables 7

Carrot Slaw 7

Mash Potato 7

Broccoli – Hazelnut – Lemon 7

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ASHFORD CASTLE

SALADS

Warm Winter Salad 18

Red Cabbage – Apple – Walnut – Gubbeen

Pickled Estate Pear 19.50

Cashel Blue – Hazelnut – Autumn Leaves

STARTERS

Arancini 16

Wild Mushroom – Aged Parmesan – Pine Nut

Beetroot Hummus 15

Garden Vegetable Crudités – Sesame – Estate Honey

Feta Tart

Hawthorn Jelly – Pumpkin – Pumpkin Seed

MAIN COURSE

Tagliatelle 27

Estate Ricotta – Spinach – Pine Nut – Nasturtium Capers

Hasselback Potato Gnocchi 27

Beetroot – Broccoli – Satay – Basil Pesto

Celeriac Pastrami Schnitzel

Remoulade – Chunky Chips – Kale – Mustard Mayonnaise

Prices are subject to 15% service charge.