



THE LODGE

AT ASHFORD CASTLE



FESTIVITIES AT THE LODGE

CHRISTMAS BROCHURE 2025



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CHRISTMAS VOUCHERS

**This Christmas why not spoil the
ones you love with a Lodge at
Ashford Castle gift voucher**

Gift vouchers are available to purchase online
or with our Reception Team.

You can also purchase one-night stays with
a choice of dinner.

There are dining options at Wilde's restaurant with
Sunday Lunch and dinner vouchers available.

Please visit our website or call us on
094 954 5400 for more information.

THELODGEAC.COM

THANKSGIVING AT THE LODGE

27th November

AUTUMN SALAD OF ST TOLA'S GOATS CHEESE

Radicchio, fennel, beetroot, grapefruit

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SPICED BUTTERNUT SQUASH SOUP

Seed granola

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ROAST FREE-RANGE IRISH TURKEY

Fruit and nut stuffing

Cranberry sauce

Turkey gravy

SERVED WITH SWEET POTATO BOULANGERE AND MAPLE-GLAZED SPROUTS

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PUMPKIN PIE

With salted pumpkin caramel and whiskey ice cream

Please contact us on 094 954 5400 for all enquiries.
Reservations are essential. Subject to availability.

SANTA'S GROTTO LUNCH

30th November and 14th December

Gather your loved ones for a special three-course lunch in the Harbour Ballroom, followed by a magical visit to Santa's Grotto.

TO BEGIN

BURREN SMOKEHOUSE SALMON

Traditional garnish

ASHFORD KITCHEN GARDEN PUMPKIN SOUP (VG)

Chestnut, pumpkin seed oil

KELLY'S WHITE PUDDING SCOTCH EGG

Red pepper sauce, grilled chorizo

SIGNATURE MAINS

All served with roast potatoes and vegetables

HERB-CRUSTED SILVER HAKE

Petits pois à la français, chive beurre blanc, champagne foam

RISOTTO 'DUXELLE' (VG)

Wild mushroom, cep powder, sea truffle

ROAST STUFFED TURKEY AND HAM

Turkey sausage roll, black pudding mash, cranberry jus

ROAST DRY-AGED STRIPLOIN OF BEEF

Butter-braised carrot, chive mash, watercress, red wine jus

TO FINISH

TRADITIONAL SHERRY TRIFLE

Fruit sponge, jelly, custard, chantilly

CHOCOLATE BROWNIE (VG)

Banana sorbet

CHRISTMAS PUDDING

Brandy butter, crème anglaise

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TEA/COFFEE AND MINCE PIES

€55 per person | €25 per child

Including a visit to Santa and a very special gift

Children three years or under are complimentary

(VG) Vegan

Please contact us on 094 954 5400 for all enquiries.

Reservations are essential.



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FESTIVE SUNDAY LUNCH

For a unique experience, discover Wilde's Restaurant this Christmas. Enjoy contemporary Irish cuisine with locally sourced seasonal ingredients overlooking magnificent views of Lough Corrib.

€55 per person

30th November 2025 - 4th January 2026
Sunday lunch is served from 1pm - 3pm.

Please contact us on 094 954 5400 for all enquiries.
Reservations are essential.

[THELODGEAC.COM](https://www.thelodgeac.com)

CHRISTMAS PARTY NIGHTS

Celebrate this Christmas in style at The Lodge at Ashford Castle with your nearest and dearest. Enjoy a mulled wine on arrival and the finest five-course Christmas menu.

TO BEGIN

BURREN SMOKEHOUSE SALMON

Traditional garnish

ASHFORD KITCHEN GARDEN PUMPKIN SOUP (VG)

Chestnut, pumpkin seed oil

KELLY'S WHITE PUDDING SCOTCH EGG

Red pepper sauce, grilled chorizo

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MULLED WINE SORBET

SIGNATURE MAINS

All served with roast potatoes and vegetables

HERB-CRUSTED SILVER HAKE

Petits pois à la français, chive beurre blanc, champagne foam

RISOTTO 'DUXELLE' (VG)

Wild mushroom, cep powder, sea truffle

ROAST STUFFED TURKEY AND HAM

Turkey sausage roll, black pudding mash, cranberry jus

ROAST DRY-AGED STRIPLOIN OF BEEF

Butter-braised carrot, chive mash, watercress, red wine jus

TO FINISH

WARM APPLE CRUMBLE

Almond, vanilla ice cream

CHOCOLATE BROWNIE (VG)

Banana sorbet

CHRISTMAS PUDDING

Brandy butter, crème anglaise

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TEA/COFFEE AND MINCE PIES

€70 per person

(VG) Vegan

Private dining room available and special accommodation rates available for groups between 25 - 100 people. Please contact us on 094 954 5400 for all enquiries. Reservations are essential.




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