

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.

STARTERS

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

* * * * *

MULLED WINE SORBET

MAIN COURSE

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

DESSERTS

WARM APPLE CRUMBLE

Almond, Vanilla Ice Cream

CHOCOLATE BROWNIE (VG)

Banana Sorbet

CHRISTMAS PUDDING

Brandy Butter, Crème Anglaise

* * * * *

TEA/COFFEE AND MINCE PIES

€65 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.*