

Ashley Park House



HOUSE DINNER MENU 2024

STARTERS

Daly's Smoked Salmon Tartar
with lemon infused sour cream & chives served with a toasted sesame seed toast
(1,9,12)

Barbary Duck Breast Salad
with pickled vegetables and orange dressing (11)

Poultry Pate, Brioche Toast and Red Currant Jelly (1,9,11)

Deep Fried Brie
with a red onion port wine & cranberry reduction (1,3,9,11,13)

Ashley Park House Salad
with pomegranate & mixed seeds (Vegan)

SOUP OF THE DAY OR SORBET

Ashley Park House



MAIN COURSES

Pan roasted Chicken Supreme
with a chilli & paprika cream sauce (9,13)

Hereford Sirloin Steak
with beer battered onions, mushrooms & brandy peppercorn cream (1,9,13)
(€4 supplement)

Roast Lamb Rum
served with a Rosemary Jus (13)

Pan Fried Cod
with buttered leeks (4,9)

Pan Fried Sea Bass
with garlic, lemon and chive cream (4,9,13)

Baked Halibut (€5 supplement)
with Mediterranean pine nut butter (4,8,9,13)

Roasted Vegetable & Chickpea Masala
served with basmati rice & papadam (Vegan, 8)

All served with seasonal vegetables, garlic potato gratin & creamed mashed potatoes with spring onion (9,13)

DESSERTS

Chef selection of desserts

TEA AND COFFEE

Please let us know if you have any dietary requirements

Gluten = 1 Crustaceans = 2 Eggs = 3 Fish = 4 Molluscs = 5 Soybeans = 6 Peanuts = 7 Nuts = 8
Milk/Dairy = 9 Celery = 10 Mustard = 11 Sesame Seeds = 12 Sulphites = 13 Lupin = 14