

Food Philosophy

The local Redmond Farm in Craanford is approximately five miles outside the market town of Gorey and supplies all the 'Aberdeen Black Angus' Beef and much of the salads and vegetables that are used in used in the Ashdown Park Hotel under the watchful eye of our Horticulturist, our Farm Manager and Head Chef Val Murphy.

On the farmland in the parish of Craanford, over 1200 head of grass-fed Angus Beef Cattle are being reared. "For us, provenance is key" states Tommy Redmond, "Customers need to know the origin of the excellent quality of food we have on offer".

It is an exciting project and one that we are very proud of. The fruit of our efforts paid off in 2016 when Redmond Farm won The Bord Bia Sustainability Award for our Beef after being shortlisted from over 17,000 farms across the country.

Head Chef Val Murphy has his agenda mapped out and states "Quality across the board is vitally important." Menu variety using less popular cuts, and nose to tail in so far as possible, premium flavours, and allowing the ingredients and meal to speak for themselves are key for us.

Suppliers

Redmond Farm Beef & Vegetables | Pat O'Neill Pork & Bacon | Meylers Wexford Town Fish | Pallas Foods | C.J. O'Loughlin | Fancy Fungi Mushrooms | Slaney Valley Lamb | Isle of Crackers | Silver Hill Duck | Killowen Yogurt | Glanbia | La Rousse Food

Allergens

1 Crustaceans, 2 Molluscs, 3 Fish, 4 Peanuts, 5 Nuts, 6 Cereals containing Gluten, 7 Milk/Dairy, 8 Soya, 9 Sulphur Dioxide and Sulphites, 10 Sesame Seeds, 11 Eggs, 12 Celery/Celeriac, 13 Mustard, 14 Lupin.



ASHDOWN PARK

HOTEL



Ashdown Park Hotel Room Service Menu

Call 5505 or Message Us
to place your order

A charge of €5.00 will apply