

AUTUMN MENU



STARTERS

Homemade Soup of the Evening, Selection of Homemade Breads
6-7-11-12

Confit of Silver Hill Duck Leg, Celeriac and Apple
Remoulade, Mango Dressing, Candid Walnuts
4-5-7-8-9-10-11-12-13

Redmond Farm Angus Beef Cheek Croquette, Mustard Aioli,
Red Onion and Chilli Jam, Fresh Pea Shoots, Jus
5-6-7-8-11-12-13

Local Jackford Gin and Beetroot Cured Salmon, Pickled Beets,
Orange and Radish, Micro Herbs
3-4-5-7-9-11-12-13

Whipped Arsallagh Goats Cheese, Heritage Beetroot, Toasted Pine Nuts, Crispy Onions,
Capers, Watercress Puree, Grissini
4-5-6-7-9-12-13

Kilmore Seafood Crumble, Monkfish, Crab Claws and
Prawns in a Saffron Veloute, Parmesan and Dill Crust, Crostini
€5 supplement 3-4-5-6-7-11-12-13

24 Hour Slow Cooked Pork Belly with Tiger Prawns,
Redmond Farm Carrot and Ginger Puree, Asian Dressing
€5 supplement 1-2-3-4-5-6-7-8-9-10-12-13

SEAFOOD PLATTER

Packed with select locally sourced seafood. Oysters, Mussels,
Crab Claws, Lobster, Smoked Salmon,
Langoustines all fresh daily from Meyler's Seafood, Wexford.
Must be ordered 24 hours in advance.

Platter for 4 with wine €95 or
Platter for 2 with a carafe of wine €55

MAINS

Slow Braised Redmond Farm Angus Beef Short Rib,
Butternut Puree, Baby Onions, Croquette Potato, Thyme Jus
5-6-7-8-11-12-13

Grilled Supreme of Chicken, Grain Mustard Mash, Local
Wild Mushroom Veloute, Bacon Crisps
7-12-13

Baked Fillet of Kilmore Hake, Chorizo and Parmesan Crust,
Sea Vegetables, Chorizo Oil
3-4-5-6-7-9-11-12-13

Braised Shank of Wexford Lamb, Redmond Farm Colcannon
with Smoked Bacon, Redmond Farm Cauliflower Beignet, Rosemary Jus
6-7-11-12-13

Redmond Farm Cauliflower, Coconut and Chick Pea Curry
with Steamed Rice and Toasted Almonds
4-5-7-11-12-13

Fresh Market Fish of the Evening
(please ask your server for details)

REDMOND FARM ANGUS STEAKS

DRY-AGED IN OUR IN-HOUSE HIMALAYAN SALT ROOM FOR A MINIMUM OF 30 DAYS

8oz Fillet of Redmond Farm Angus Beef	16oz Cowboy Steak (ribeye on the bone) €15 supplement
100z Striploin of Redmond Farm Angus Beef	16oz T-Bone (striploin and fillet on the bone)
100z Ribeye of Redmond Farm Angus Beef €10 supplement	16oz Chateaubriand for 2 (centre cut fillet) €20 supplement

Surf n Turf any Steak with 5 Jumbo Prawns for only €5 extra
All steaks served with Portobello mushroom, confit tomato, spring onion mash, black pepper
and brandy cream sauce 7-12-13

DESSERTS

Selection of Gourmet Wexford Scup Ice Creams 7-11

Warm Chocolate Fondant, Scup Salted Caramel Ice Cream 4-5-6-7-11

Passion Fruit and White Chocolate Cheesecake, Mango Sorbet, Pistachio,

Passion Fruit Puree, Fresh Mango 4-5-6-7-9-11

Glazed Lemon Citrus Tart, Italian Meringue, Scup Wexford Raspberry Sorbet, Basil Dust 4-5-6-7-11

Warm Sticky Toffee Apple Pudding, Scup Salted Butterscotch Ice Cream 4-5-6-7-11

Selection of local Irish cheeses and crackers, homemade chutney 6-7-11-12-13

Winners of Silver (Rib Eye) and Bronze (sirloin) in the World Steak Challenge 2019

3 Course - €35.00 | 2 Course - €29.00





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 prevalence is key" say Tommy Redmond, "Customers need to know the origin of the excellent quality of food we have on offer". On a field scale, we grow Rooster Potatoes, Carrots and Parsnips, Swede Turnips, Broccoli, Cauliflower, Brussels Sprouts, Romanesco Cauliflower, Purple Sprouting Broccoli and Celeriac. Indoors we grow Salads and Herbs, Peas, Beans and some less common veg e.g. Kohl Rabi. During the months where our own crops are just growing on, we are lucky to have access to excellent produce grown locally. 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. Whether it's freshly picked leaves, herbs, seasonal vegetables or our award winning Angus Beef, every plate should emphasise the quality and freshness of the produce and ingredients from our farm.

SUPPLIERS

Redmond Farm Beef & Vegetables | Pat O'Neill Pork & Bacon | Meylers Wexford Town Fish | Pallas Foods
Mighty Green Mixed Herbs | | 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.

If you suffer from any food allergies, please advise your server

Please note all of our dishes are prepared to order and may contain allergens. Our kitchen operation involves shared cooking and preparation areas, therefore:
We cannot guarantee that any menu item can be completely free of allergens. Eating raw shellfish & seafood may increase the risk of foodborne illnesses.