

REDMOND FARM AT THE ASHDOWN

HAZEL MENU

€23 - 2 COURSE €29 - 3 COURSE

Soup of the Evening, Homemade Breads

*Honey Glazed Cantaloupe Melon, Mango Puree,
Toasted Coconut*

*O'Neill's Black Pudding and Redmond Farm
Potato Salad, Honey Mustard Dressing*

*Braised Short Rib of Redmond Farm Angus Beef
Redmond Farm Turnip Puree, Roast Garlic Jus*

*Pan Fried Fillet of Kilmore Hake, Saffron Braised
Fennel, Sauce Vierge*

*Potato Gnocchi with Field Mushrooms, Fennel and
Tomato, Basil Pesto Oil*

Passion Fruit Meringue Roulade, Raspberry Sorbet

Selection of Ice Creams, Fruit Puree

Warm Apple and Berry Crumble, Vanilla Anglaise

SIDE DISHES

Redmond Farm Champ

Redmond Farm Chips

Fresh Garden Salad

Redmond Farm Cauliflower Gratin

Duck Fat Roast Potatoes

Wok Fried Greens with Chilli

Fried Onions with Garlic and Thyme

All €4.00 Each

Any 2 for €7.00 Any 3 for €9.50

WILLOW MENU

€33 - 2 COURSE €37 - 3 COURSE

*Ardsallagh Goats Cheese Parfait, Redmond Farm
Beet Puree Pea Shoots, Granola*

Soup of the Evening, Homemade Breads

*Redmond Farm Angus Beef Cheek Croquette,
Mustard Aioli, Celeriac Remoulade, Micro Herbs*

*Enniscorthy Jackfort Gin and Redmond Farm
Beetroot Cured Salmon, Redmond Farm Beets,
Orange and Radish Salad*

*Grilled Supreme of Glin Valley Chicken, Duck Fat
Roast Potato, Redmond Farm Cabbage, Smoked
Bacon, Jus*

*Roast Fillet of Kilmore Monkfish, Chorizo and
Chickpea Stew, Redmond Farm Basil Oil*

*Grilled Ribeye of Redmond Farm Angus Beef,
Champ Potato, Confit Tomato, Béarnaise,
Portobello Mushroom, Beef Jus*

*Potato Gnocchi with Field Mushroom, Fennel and
Tomato, Basil Pesto Oil*

*Medallions of Redmond Farm Angus Beef Fillet,
Champ Potato, Confit Tomato, Béarnaise,
Portobello Mushroom, Beef Jus*

OAK MENU

€38 - 2 COURSE €43 - 3 COURSE

*Carpaccio of Redmond Farm Angus Beef, Baby
Capers, Onion Chips, Micro Herbs, White Truffle Oil*

*Confit McCarren Pork Belly and Tiger Prawns,
Redmond Farm Carrot and Ginger Puree, Asian
Dressing*

*Seafood Crumble With Kilmore Monkfish, Crab
Claws and Prawns in a Saffron Veloute, Dill and
Parmesan*

Soup of the Evening, Homemade Breads

*Pan Seared Breast of Silver Hill Duck, Baby Bok
Choi, Honey Soya Glaze, Chilli and Coriander*

*Surf N Turf – Grilled Ribeye of Redmond Farm
Angus Beef With Tiger Prawns, Portobello
Mushroom. Confit Tomato, Béarnaise*

*Chefs Fish Special of The Evening,
Please Ask Server*

*16oz Redmond Farm Angus Fillet "Chateaubriand"
For 2, Portobello Mushrooms, Confit Tomato,
Béarnaise, Red Wine Jus*

*Shank of Wexford Slaney Valley Lamb, Spring
Onion Pomme Puree, Roast Garlic and Rosemary
Jus, Gremolata*

REDMOND FARM

*To Continue The Redmond Farm
Experience Please Ask About our Black
Angus Beef Retail.*

*A Selection of Choice Cuts from our Angus
Cattle are Available to Purchase.*

ROWAN MENU

€48 TASTE OF WEXFORD MENU

*This is our signature menu.
The main course is a shared dish
Which showcases our Angus Beef prepared in
4 different ways and of course our delicious
Redmond Farm Vegetables.*

*Carpaccio of Redmond Farm Angus Beef, Onion
Chips, Baby Capers, White Truffle Oil*

*Seafood Crumble with Kilmore Monkfish, Crab
Claws and Prawns in a Saffron Veloute*

*Redmond Farm Angus Beef Sharing Plate For 2
Fillet Medallions, Beef Cheek Croquettes, Braised
Short Ribs, Ribeye Steak Carved*

Choice of Sides and Sauces

Local Wexford Cheeses and Crackers

*Wexford Strawberry and Prosecco Parfait
Strawberry Salsa*

Specialty Gin and Cocktail

Menu available.

Please ask your server for details.



ROWAN TREE
RESTAURANT



ASHDOWN PARK

HOTEL

★ ★ ★ ★

FOOD PHILOSOPHY

The Local Redmond Family 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 the Ashdown Park Hotel under the watchful eye of Our Horticulturist Andrea MacCann, Our Farm Manager Michael "Rooster" Rossiter and Our Head Chef Val Murphy.

On the farmland in the parish of Craanford, over 900 head of grass fed Angus Beef Cattle are being reared. "For us, provenance is key", says 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's an exciting project and one 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. "Quality across the board is vitally important", he said. 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 its 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 Greens Mixed Herbs | Fancy Fungi Mushrooms | Slaney Valley Lamb | Isle of Crackers | Silver Hill Duck
Killowen Yogurt | Glanbia | La Rousse Food*