



GHAN HOUSE, CARLINGFORD



for Culinary Excellence
2015 - 2016

€45 per person

Example menu for groups;

Starters

~ includes homemade breads ~

Soup: *Curried parsnip (v)*

St Tola goats' cheese curd, pickled beetroot, roast beetroot, beetroot jelly (v)

Salmon:

treacle cured Irish salmon, pickled cucumber, compressed cucumber, cucumber sorbet

Kelly's of Mayo black pudding, cauliflower purée, Bramley apple compote

Main Course

~ with seasonal vegetables and potatoes ~

Vegetarian 'Cottage pie': *Green lentils, seasonal vegetables, sweet potato (v)*

Fish pie: ~ *mussels, prawns, cod, clams*

Lamb:

Rack of Cooley lamb with a rosemary crust, rosemary & orange jelly, carrot purée & jus

Beef: *8oz rib- eye steak served with potato gnocchi & brandy and green pepper butter*

Dessert

Forrest berry crumble

Vanilla cheesecake, caramelised crèmeuse, chocolate crumb, pistachio

Sticky toffee pudding, custard

Selection of cheese, Joyce's homemade chutney & homemade cheese biscuits

Tea/regular coffee/espresso - €2.50 Latte/Cappuccino - €3.50

Head Chef ~ 'Best Chef in
Leinster 2015' ~ YesChef
Restaurant awards

'Top 100 Wedding Venues in
Ireland' for 2 continuous years~
One Fab Day Wedding Guide

Winners ~ 'Best Customer
Service in County Louth 2015'
~ Restaurant Association of Ireland

17 continuous years of 'Best 100
Places to Stay in Ireland -
1998 to 2015' ~ John & Sally
McKenna's Guide to Ireland

Drawing room



The Drawing Room seats 34
guests on one large table or 60
guests banquet style - €500 hire
charge

Ground Floor dining room



Ground floor dining room seats
up to 20 guests on one large
table or 36 guests banquet style
- €150 hire charge

Ballroom



Our Ballroom can seat 18
guests on one large table, 32
guests on two long tables or 24
guests on ovals - €150 hire
charge

Ghan House, Carlingford, Co. Louth, Ireland. www.ghanhouse.com +353 (0)42 937 3682
~ Accommodation ~ Restaurant ~ Civil Ceremonies ~ Weddings & special occasions ~
~ Corporate Hospitality ~ Cookery ~