



for Culinary Excellence

GHAN HOUSE, CARLINGFORD

€38 per person

**EXAMPLE 6 course midweek tasting menu
MONDAY (not bank holidays) to THURSDAY**

6pm – 7.45pm ~ RESTAURANT OPEN MOST DAYS, *booking recommended*

For list of allergens, please see introductory page, in Ghan House

First Course

Salt baked piccolo parsnip, golden beetroot, *goat's cheese croquette (v)*

Ham hock terrine, *foie gras, pickled mustard*

Second Course

Soup; *Scotch broth*

Third Course

Halibut; *potato crusted fillet of halibut, cider sauce, mussels*

Treacle cured salmon, *saffron ice-cream, sheep yoghurt, apple*

Fourth Course

Raspberry sorbet

Fifth Course

Venison; *loin of Baronscourt venison, pressed venison belly, onion, carrot, parsley crumb*

Thornhill duck, *breast of Thornhill duck, beetroot ketchup, beetroot*

Sixth Course

Apples, *15 hour baked apples, coconut crumble, caramel, baked custard*

Mont Blanc; *vanilla curd, blackcurrant gel, chestnut sorbet, cream*

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

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