



GHAN HOUSE, CARLINGFORD



If you have an allergy, please talk to us, we can amend most dishes.
For list of allergens, please menu in the entrance hall



for Culinary Excellence

26 continuous years of
'Best 100 Places to Stay in Ireland'
John & Sally McKenna's Guide to Ireland

Private dining options & rates;

Ideal for significant;

- ✓ anniversary
- ✓ communion
- ✓ baby shower
- ✓ private get-together

Drawing room - €500



- to 32 guests on one large table.
or 54 guests banquet style.

Ground Floor dining room ~ €150



5 to 20 guests on one large table
- 36 guests on 2 long tables.

Ballroom - €200



- 22 guests on one large table
- 40 guests on two long thin tables
- 30 guests on 5 ovals.

Ghan House, Carlingford,
Co. Louth, A91 DXY5 Ireland
www.ghanhouse.com
+353 (0)42 937 3682

~Restaurant ~ Civil Ceremonies

EXAMPLE

€65 4 courses

includes chef's appetiser,
starter, main, dessert & homemade breads

- or -

€57.50

Starter & main or main & dessert

both include, Chef's appetiser & homemade breads

Open Wednesday to Saturday 6pm to 9pm, Sunday 5pm to 7.30pm

Reservation recommended – www.ghanhouse.com

Chef's appetiser

Starters

- includes homemade breads -

Cheese; roast asparagus, hazelnut, caramelised gorgonzola, pickled walnut ketchup (v, gf)

Scallops; baked North Atlantic scallops, truffle butter (gf)

Salmon; Port Oriel smoked salmon, vichyssoise, crème fraîche, trout caviar (gf)

Clams; bowl of steamed clams, nduja butter (gf)

Duck; confit duck samosa, hoisin sauce, pickled cucumber

Pudding; crispy smoked (Hugh Maguire from Boyne Valley) black pudding,
Pink Lady apple, celeriac

remoulade*****

Main Courses: - with potatoes -

Tagine; Moroccan vegetable tagine, pearl barley, spinach (vegan)

Cod; roast fillet of cod, orzo, prawn, warm tartare sauce

Lamb; confit of Mourne Mountain lamb rump, sweetheart cabbage, salsa verde, goat curd (gf)

Pork; Andarl Farm pork tenderloin, apple sauce, pork 'Eccles cake' (pork, raisins, spices), pork belly, sauce charcutier (gf – no Eccles cake)

Duck; honey roast Skeghanore duck breast, parsnip, chicory, blood orange jus

Beef; slow braised beef cheek, bourguignon sauce, cocotte potato

Desserts

Vacherin; meringue, apple, blackberry

Lemon; posset, Earl Grey prunes, white chocolate

Chocolate; Black Forest gateaux, cocoa crumb

Granola; granola, gooseberry compote, banana & passion fruit sorbet (vegan)

Selection of artisan cheeses, seed crackers, Joyce's chutney (€5 supplement)

Tea/coffee/espresso - €3.50 Triple cooked chips €5.50 Extra veg €5.50



