

THE ASHE HOTEL

Mother's Day Menu

Sunday 31st March 2019

To start

CREAM OF MARKET VEGETABLE SOUP

Served with herb croutons & parsley cream

WILD ATLANTIC SEAFOOD CHOWDER

Served with our homemade brown soda bread

CAJUN CHICKEN SUPERFOOD SALAD

With roasted beetroot, mango, baby spinach, broccoli florets, carrot & raspberries, crumbled feta cheese, low fat yogurt & avocado aioli

PISTACHIO COATED BLUEBELL FALLS GOATS' CHEESE

On toasted rosemary flat bread with roasted sweet bellpepper & spiced pear chutney, wild rocket salad & balsamic reduction

SMOKED SALMON TERRINE

Avocado, skagen shrimps with lemon cream cheese, watercress, capers & cucumber salad, sourdough crute

Main Course

ROAST STRIPLOIN OF PRIME HEREFORD IRISH BEEF

With champ, yorkshire pudding & confit shallots with a shiraz reduction

PAN SEARED PAVE OF SALMON

Dingle Bay mussels & baby leek ragout, white wine & dill cream

BUTTER ROASTED SUPREME OF CHICKEN

On creamed potato, cherry vine tomato, cured bacon, & a wild mushrooms sauce, topped with a herb oil

GRILLED FILLET OF SEABASS

With chilli scented green garden vegetables, bell pepper escabeche, saffron & coriander cream

RIGATONI PASTA

With pan fried butternut squash, cherry tomatoes, baby spinach, crumbled feta cheese, chilli & basil oil, finished with wild rocket & garlic crute

Dessert

TRADITIONAL WARM APPLE PIE

Served with custard & vanilla pod ice cream

BELGIAN CHOCOLATE TART

Salted caramel ice cream & fresh raspberries

FRESH FRUIT PAVLOVA

Chantilly cream & berry coulis

CLASSIC LEMON TART

Berry compote & lemon curd creme fraiche

SELECTION OF LUXURIOUS ICE CREAMS

Served with a butterscotch sauce

FRESHLY BREWED TEA OR COFFEE

€28.50 per adult

SUNDAY 31ST MARCH, BOOKING ESSENTIAL, PLEASE CALL 066 7106300