



NEW YEARS EVE MENU



TO START

Honey Roasted Butternut Squash and Ginger Soup
with Sesame Croutons

Bluebell Goats Cheese
and Sun kissed Tomato & Red Onion Jam Strudel

Harissa Tiger Prawns in Panko Crumb
with Garlic Aioli

Smoked Chicken and Pancetta
on Roasted Artichoke & Feta Salad

MAIN COURSE

Peppered Beef Fillet Medallions
Sweet Potato Fondant, Oyster Mushroom Flamed in Jameson's
Café de Paris Butter

Pan Seared Fillet of Atlantic Cod
With a Crab Claw, Mussel and Seafood Bisque

Tandoori Lamb Shank with Lentil Dahl,
Coriander and Saffron Pilau Rice

Cashel Blue Cheese & Potato Soufflé
with a Roasted Beetroot & Pear Salad

DESSERT

Black Cherry and Amaretto Brulee

Iced Chocolate and After Eight Parfait

Lemon Tart with Blackcurrant Sorbet

Eton Mess Sundae with White Chocolate Ice Cream

Freshly brewed tea or coffee

THE ASHE HOTEL 2017

€40