

THE ASHE HOTEL

Valentines Menu 2019

To Start

ROASTED BUTTERNUT SQUASH & PARSNIP SOUP

served with pumpkin seeds &
a puff pastry stick

GRILLED ASPARAGUS SPEARS WRAPPED IN PARMA HAM

with cherry tomato & fine herb salad, served with a
poached egg & a drizzle of bearnaise sauce

BRUSCHETTA OF MELTED GOAT'S CHEESE ON TOASTED BRIOCHE

roasted Mediterranean vegetables
wild rocket, balsamic & pimento couli

PAN FRIED TIGER PRAWNS WITH PIL PIL GLAZE

scallion & bell pepper,
sun-dried tomato tapenade & crusty bread

SMOKED CHICKEN CAESER SALAD

cos leaves, toasted croutons, bacon lardons,
parmesan shavings & chefs own dressing

Main Course

PAN SEARED 8OZ FILLET STEAK

celariac pureé, sweet potato & sage gratin,
grilled wild mushrooms, brandy & thyme jus

POACHED FILLET OF SEA TROUT

grilled cougette, aubergine & bell pepper caponata
saffron infused consomme

CHORIZO & ALMOND COATED MEDALLIONS OF MONKFISH

spiced orzo & bean ragout,
pea veloute & watercress salad

WILD MUSHROOM, BABY SPINACH & SUN-DRIED TOMATO RISOTTO

with parmesan tuile, topped with peppered rocket leaves
and finished with basil oil

SLOW ROASTED PORK TENDERLOIN WRAPPED IN SERRANO HAM

carrot & swede crush, buttered green beans,
rosemary & white wine sauce

All dishes are served with a selection of vegetables and potatoes

Dessert

PROSECCO AND MINT INFUSED FRESH STRAWBERRIES ON PAVLOVA NEST

with chantilly cream & red berry coulis

WARM DARK CHOCOLATE FONDANT

with raspberry sorbet

ALFIE'S SPECIALITY GIANT COOKIE PAN MADE FOR TWO

chocolate chip cookie baked in an iron skillet,
served with ice cream and toffee sauce

MOJITO CHEESECAKE

with coconut cream & caramelised spiced pineapple

FRESHLY BREWED TEA OR COFFEE
SERVED WITH DELICIOUS CHOCOLATE TRUFFLES

€38 per person