New Years Eve Menu 2021

LOUNGE



AT THE ASHE

A glass of Prosecco on arrival

TO START

Chef's Homemade Soup of The Day (4,9,11,13) (GF)

Served with our own artisan bread (1a,1d,4,7,12,13)

Kenmare Bay Seafood & Shellfish Chowder (4,5,6,8,9,13,14)

Served with our own artisan bread (1a,1d,4,7,12,13)

Pil Pil King Prawns (1a,4,5,7,13)

Succulent plump prawns sauteed in homemade pil pil sauce with lemon & scallion served with garlic scented bloomer bread for tearing & dipping

Bluebell Falls Goat's Cheese (1a,4,7,11,12,13,14) (V)

Delicious panko breaded Bluebell Falls goat's cheese with beet carpaccio

Alfie's Special Smoked Chicken Bruschetta (1a,4,7,13)

Herb scented fresh vine tomatoes, buffalo mozzarella pearls, onion & garlic butter on toasted Bàcùs bloomer bread, drizzled with homemade basil pesto

MAIN COURSE

Irish Fillet Steak (4,13,14)

Pan seared 8oz steak with sautéed wild mushrooms & scallions, roasted cherry vine tomato, fondant potato & green peppercorn sauce (€5 supplement)

Fresh Fillet of Monkfish (4, 8, 13)

With green beans wrapped in smokey bacon, creamy mashed potato, celeriac gratin & saffron veloute, served with market vegetables of the day

Butter Roasted Supreme of Chicken (4,13,14)

On a bed of creamy mashed potato with smoked bacon, cherry vine tomatoes, confit shallots & french green beans, finished with a rich Shiraz jus

Tagliatelle Vegetable Pasta (1a,4,9,11,13) (v)

Courgettes, snow peas, spinach, mushrooms, a white wine, garlic & cream sauce, finished with Parmesan shavings & garlic scented croute

DESSERT

Alfie's Homemade Warm Chocolate Brownie (1a,4,7,13)

With crunchy salted caramel pretzel bark, served with dark chocolate & mint ice cream

Summertime Baileys & Stawberry Eton Mess (4,7,14)

Served with freshly whipped cream & a red berry coulis

Baked Lemon Cheesecake (1a,4,7,13)

Served with lemon curd drizzle & vanilla ice cream

A Selection Of Luxury Ice Cream & Sorbet (4,13)

With whipped cream & toffee sauce

Freshly brewed tea & coffee

€38pp

