

# FESTIVE DINNER



## TO START

### Sweet Potato, Carrot & Coriander Soup

Garnished With Toasted Mixed Seeds

(1,1a,1b,1c,1d,4,9,14)

### Chicken & Mushroom Vol Au Vent

Cooked In A Creamy Smoked Bacon & Chardonnay Infused Sauce, Served In Puff Pastry Case

(1,1a,4,7,9,13,14)

### Goat's Cheese Crostini & Beetroot Salad

Salad Leaves, Candied Walnuts, Honey & Wholegrain Mustard Dressing

(1,3h,4,7,11,13)

### Smoked Salmon Mille Feuille

With Capers, Pickled Red Onion, Savoury Dill Chantilly & Fresh Rocket Leaves

(1,4,7,8,9,14)

## MAIN COURSE

### Roast Turkey, Honey Baked Ham & Onion Stuffing Roulade

With Creamy Potato Puree & Cranberry Scented Gravy

(1a,4,9,13)

### Salmon Wellington

Marinated Salmon & Wilted Spinach In Puff Pastry, Served With Dill & Chardonnay

Beurre Blanc, Topped With Pistachio Crumbs

(1,1a,3g,4,7,8,9,14)

### Flame Grilled Rack Of Kerry Lamb

Cooked Medium Or Well Done, With Rosemary Scented Creamy Potatoes,

Roasted Baby Carrots & Malbec Jus

(4,13,14)

### Vegan Thai Red Curry

With A Medley Of Wok Fried Vegetables & Chickpeas

Served With Lemongrass Infused Basmati Rice & A Crispy Poppadom

(1)

## DESSERT

### Assiette Of 3 Desserts

Three-Layer Raspberry Torte

Christmas Pudding With Warm Brandy Custard

Dark Chocolate Mousse On Salted Caramel & Pretzel Bark

€49

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