

Graduation Menu

To Start

CHEF'S HOMEMADE SOUP OF THE DAY

Served With our Homemade Guinness Brown Bread
(1,3,7) (4,9,13)

CHICKEN & CHORIZO VOL AU VENT

Cooked in a Creamy White Wine Sauce With Button Mushrooms. Served in a Crispy Puff Pastry Case
(1a,4,7,13,14)

KING PRAWN PIL PIL

Succulent Prawns, Served With our Home Made Pil Pil Sauce & Garlic Ciabatta Bread
(1a,4,5,13)

GOAT'S CHEESE, BEETROOT & ROASTED WALNUT SALAD

On Baby Leaves, With a Balsamic & Olive Oil Dressing
(3h,4,11,13,14)

Main Course

ROAST STRIPLOIN OF PRIME IRISH BEEF

Served on Creamed Potato, With a Crispy Yorkshire Pudding, Merlot Glazed Baby Onions & Jus Lie
(1a,4,7,9,13,14)

PAN SEARED FILLET OF SALMON

With Buttered French Green Beans, Wrapped in Streaky Bacon & Served With a Citrus & Dill Beurre Blanc
(4,8,9,11,13,14)

CRISPY BUTTERMILK CHICKEN BURGER

Golden Fried Chicken Fillet in a Toasted Brioche Bun, Served With Skinny Fries & Homemade Red Cabbage Slaw
(1a,4,7,9,13,14)

WILD MUSHROOM & SPINACH RISOTTO

With Roasted Hazelnuts, Parmesan Shavings & Truffle Oil
(3,4,14)

Dessert

ALFIE'S HOMEMADE DESSERT PLATE

Chocolate Mousse With Pretzel Bark
Apple Crumble With Warm Custard
Mixed Berry Sorbet in a Wafer Basket
(1a,3a,4,7,13)

Freshly Brewed Tea or Coffee

€40pp

To Book
Call 066-7106300

Or Email :
celebrate@theashehotel.ie

