



FESTIVE LUNCH



TO START

CHEF'S HOMEMADE SOUP OF THE DAY
Served With our Own Homemade Brown Bread
(1 (wheat) (oats) 4,9,14)

ATLANTIC SEAFOOD & SHELLFISH CHOWDER
Served With our Own Homemade Brown Bread
(1 (wheat) (oats) 4,5,6,8,9,14)

DUCK SPRING ROLL
Cucumber, Carrot & Sesame Salad & Hoisin Dipping Sauce
(1 (wheat) 12,13)

PANKO CRUMB BRIE CHEESE
With Sundried Tomatoes, Roasted Peach, Dried Cranberries, Local Black Hill Farm Leaves & Honey Mustard Dressing
(1 (wheat) 4,11,14)

MAIN COURSE

SLOW ROASTED TURKEY & HONEY GLAZED HAM
Served With Onion & Cranberry Stuffing, Sautéed Sprouts, Creamy Potato & a Rich Gravy
(1 (wheat) 4,9,14)

SLOW ROASTED IRISH FEATHERBLADE BEEF
Celeriac Puree, Creamy Potato, Smoked Cherry Tomato & Rich Gravy
(4,9,14)

BAKED FILLET OF HAKE
Fish Croquette, Spinach, Fennel & Lemon Butter Sauce
(1 (wheat) 4,8,14)

ROASTED BUTTERNUT SQUASH RISOTTO
Garden Peas, Brussel Sprouts, Roasted Chestnuts & Parmesan Shavings
(4,14)

DESSERT

FESTIVE ASSIETTE OF DESSERTS
Chocolate Fondant
Christmas Pudding With Brandy Acquire
Apple Chestnut Crumble & Crème Anglaise
(1 (wheat) 3 (almond) 4,7,13,14)



The Ashe Hotel, Tralee | 066-7106300
info@theashehotel.ie | www.theashehotel.ie

€39