

THE ASHE HOTEL | TRALEE

FIRST HOLY COMMUNION MENU



TO START

Chef's Homemade Soup of the day
Served with our own homemade brown bread
(4,9) (1 (wheat/oats) 4,9,14)

Atlantic Seafood & Shellfish Chowder
Served with our own homemade brown bread
(4,5,6,8,9,14) (1 (wheat/oats) 4,9,14)

Chicken & Mushroom Filling in a Puff Pastry Shell
Smoky bacon, scallion, mushroom velouté
(1 (wheat) 4,9,11,14)

Bluebell Falls Goat's Cheese
Beetroot aioli, roasted walnuts, mixed seeds, lemon dressing & rocket leaves
(4,9,14)

MAIN COURSE

Slow Roasted Irish Beef Striploin
Yorkshire pudding, roast potato, creamed potato & rich gravy
(1 (wheat),4,7,9,14)

Baked Fillet of Salmon
Garnished with smoked salmon, capers salsa, creamy potato & lemon butter sauce
(4,5,8,14)

Oven Baked Supreme of Chicken
Stuffed with sage & Parmesan, boxty potato, bacon & scallion ragout
(4,9,14)

Chickpea & Vegetable Curry
Medium spiced coconut cream curry, basmati rice, mango chutney & a poppadom
(1 (wheat))

DESSERT

Oven Baked Chocolate Chip Cookie
Served with vanilla ice cream & a caramel sauce
(1 (wheat) 4,7,13,14)

Passion Fruit Pavlova
Fresh whipped cream, raspberry sorbet
(4,7)

Granny Smith Apple Crumble
Served with custard & vanilla ice cream
(1 (wheat) 4,7,13,14)

TEA & COFFEE



Allergen Guide

1.Gluten 2.Peanuts 3.Nuts 4.Milk 5.Crustaceans 6.Mollusc 7.Eggs 8.Fish
9.Celery 10.Lupin 11.Mustard 12.Sesame Seeds 13.Soya 14.Sulphar Dioxide