

# THE ASHE HOTEL | TRALEE

## CONFIRMATION 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

