

# 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 & MUSHROOM 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 :  
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