



FESTIVE DINING

Dinner Menu

TO START

Causeway Honey Roasted Parsnip & Bramley Apple Soup
crème fraiche, Ashe treacle stout soda bread

Bloody Mary Prawn Cocktail
sweet pickled cucumber, celery & lime zest, Kingdom sourdough croute

Wild Atlantic Seafood Chowder
Ashe treacle stout soda bread

Bluebell Falls Thyme Goat's Cheese Bon Bons
griddled pickled pear, walnuts, beetroot textures

MAIN COURSE

Ballotine of Irish Turkey & Glazed Ham
sautéed sprouts with smoked pancetta, roasted chestnut stuffing,
rooster butter mash, cranberry jelly gravy

Herb Crusted Salmon
pomme gratin, wilted broccolini & seagrass, caviar sauvignon butter sauce

Ten hour Rioja Slow Braised Beef
mushroom & chestnut duxelle, buttered Ardfert mash, roasted Castlegregory
carrot & parsnip, port stock reduction

Butternut Ricotta Tortellini
butternut squash, wilted spinach, toasted pine nuts, sage crisps,
melted Cashel cheese

DESSERT

Chef's Assiette Dessert Plate

Mini Christmas Pudding, cognac sauce
Rich Chocolate Fondant
Raspberry & White Chocolate Cheesecake

To book please contact us at celebrate@theashehotel.ie or call us on 066-7106300
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