



FESTIVE DINING

New Years Eve



TO START

Tralee Bay Lobster & Crab Croquette
Nduja, tomato emulsion, charred red pepper

Carpaccio of local prime Kerry Beef
'Josper' fired leek purée, pickled winter chestnut, watercress

Kerry Hake & Clam Chowder
Pernod & local dairy, with our homemade stout soda bread

'Bluebell Falls' Goats Cheese Fritters
Candied beetroot, balsamic & textures of beetroot

MAIN COURSE

Kerry Grass Fed Aged Beef Tenderloin (€7 supplement)
Served pink, thyme brown butter, fondant potato, smoked celeriac & truffle purée
caramelised woodland mushrooms & chestnut duxelle, black pudding crisps, oxtail jus

Atlantic Cod Loin
Lobster & roasted plum tomato, velouté, buttered wilted Caroli Nero, champ pomme
purée, crispy sea grass

Sous-Vide Irish Duck Breast
Pressed Ardfert potato, roasted carrot purée, buttered pak choi, port reduction
& thyme jus

Ardfert Grown 'Josper' grilled cauliflower steak
Gubbeen cauliflower cheese purée, walnut & caper salsa

DESSERT

Chef's Assiette Plate

Glazed Milk Chocolate Parfait
Vanilla Bean Crème Brûlée
Champagne Sorbet



including a free glass of bubbles or
a bottle of bubbly for parties of 4+

31st Dec | 5-6.30pm sitting €39 | 6.30-8.30pm sitting €45

To book please contact us at celebrate@theashehotel.ie or call us on 066-7106300
www.theashehotel.ie | The Ashe Hotel, Maine St, Tralee, Co Kerry, V92 W56F