

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

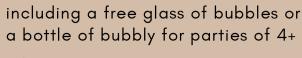
Sous-Vide Irish Duck Breast Pressed Ardfert potato, roasted carrot purée, buttered pak choi, port reduction & thyme jus

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



 31^{st} 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

