



FESTIVE DINING

Women's Christmas



TO START

Causeway Honey Roasted Parsnip & Bramley Apple Soup
Crème fraîche, Ashe treacle stout soda bread

Bloody Mary Prawn Cocktail
Sweet pickled cucumber, marie rose sauce, 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, walnut & beetroot textures

MAIN COURSE

Herb Crusted Salmon Fillet
Pomme gratin, wilted broccolini & seagrass, sauvignon butter sauce

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

Josper Wood Charred Swordfish
Crunchy fennel & zesty orange salad, cumin vinegarette, chimichurri salsa

Corn Fed Irish Chicken Supreme
Rooster colcannon, buttered winter kale, chestnut mushroom & pancetta sauce

DESSERT

Chef's Assiette Plate

Mini Christmas Pudding, cognac sauce
Chocolate fondant
Raspberry & white chocolate cheesecake

€45 pp including a free glass of bubbles or
a bottle of bubbly for parties of 4+

3rd & 6th January 2026



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