

# MOTHER'S DAY Menu

## TO START

### **'Bluebell Falls' Goat's Cheese**

Crispy fried 'Bluebell Falls' goat's cheese, beetroot aioli, walnuts, sweet pickled beetroot, baby leaves & balsamic

1,4,7,9,11,14

### **Chef's Seasonal Soup of The Day**

Served with brown wheaten bread

1,4,7,9,14

### **Wild Atlantic Seafood Chowder**

Served with brown wheaten bread

1,4,7,9,14

### **Lemon & Thyme Chicken Caesar Salad**

Crisp baby gem lettuce, crispy pancetta, garlic sourdough croûtes & shaved parmesan

1,4,7,8,9,11,14

## MAIN COURSE

### **Kerry Thyme Roast Leg of Lamb**

Ardfert rosemary potatoes, Castlegregory roasted carrot & swede, seasonal sauté vegetables, rich gravy

4,9,14

### **Slow Cooked Kerry Roast Beef**

House Yorkshire pudding, Ardfert rosemary potatoes, Castlegregory roasted carrot & swede, seasonal sauté vegetables, rich gravy

1,4,7,9,11,13,14

### **Herb Marinated Baked Salmon Fillet**

Creamed Ardfert mash, buttered French beans, pea purée, lemon zest & dill velouté

4,8,9,13,14

### **Roasted Thyme Chicken Supreme**

Sage sausage meat stuffing, Ardfert rosemary potatoes, Castlegregory roasted carrot & swede, seasonal sauté vegetables, rich gravy

1,4,7,9,11,13,14

### **Butternut Ricotta Tortellini**

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

1,3 pine nuts, 4,9,13

## DESSERT

### **Assiette Trio of Desserts**

Raspberry & vanilla cheesecake

Milk chocolate brownie with caramel sauce

Sicilian lemon roulade

1,7,13,14

### **Freshly Brewed Tea or Coffee**

Allergen Guide

1.Gluten 2.Peanuts 3.Nuts 4.Milk 5.Crustaceans 6.Mollusc 7.Eggs 8.Fish 9.Celery  
10.Lupin 11.Mustard 12.Sesame Seeds 13.Soya 14.Sulphar Dioxide



€40 pp

To book please call 066-7106300  
or email [celebrate@theashehotel.ie](mailto:celebrate@theashehotel.ie)