

LOTTIE'S MENU



STARTER

MARKET VEGETABLE SOUP OF THE DAY

Served with our in house baked stout & treacle soda bread (1 wheat/oats,4,9,14)

ROASTED BEETROOT & WHIPPED BLUEBELL FALLS GOAT'S CHEESE TARTLET

Onion jam & mesclun leaves tossed in honey balsamic & roasted walnuts (1,4,11)

CLASSIC CREAMY CHICKEN & MUSHROOM VOL-AU-VENT

Tender chicken breast with button mushrooms, in a chardonnay & tarragon sauce (1 wheat,4,9,14)

SALAD OF TORN BUFFALO MOZZARELLA, SEVILLE ORANGE, POMEGRANATE PEARLS

Shredded red cabbage, picked mint & watercress (4,11,14)

MAIN COURSE

HERB MARINATED BAKED SALMON FILLET

Buttered French beans, pea purée, lemon zest & dill velouté (4,8,9,13,14)

SLOW ROASTED PRIME KERRY BEEF

Locally grown glazed root vegetables, stout & baby onion gravy (1wheat/oat/barley,9,11,13,14)

ROASTED SUPREME OF IRISH CHICKEN

Stuffed with sundried tomato & mozzarella, fine green beans, plum tomato & thyme velouté (4,9,14)

All the above are served with buttered Ardfert rooster mash

WOODLAND MUSHROOM & RICOTTA TORTELLINI

Tender baby spinach, truffle cream & creamy blue Cashel cheese (1 wheat,4,9,13,14)

DESSERT

ASSIETTE PLATE OF THREE DESSERTS

Raspberry & vanilla cheesecake

Milk chocolate brownie with caramel

Sicilian lemon roulade

(1,7,13,14)

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.Sulphur Dioxide



To enquire please call 066-7106300 or email celebrate@theashehotel.ie