



CONFIRMATION

Menu 2027

TO START

Chef's Seasonal Soup of the Day

Served with our in-house baked stout & treacle brown bread

(1,4,9,14)

Chicken Caesar Salad

Crisp baby gem lettuce, oven roasted pancetta, garlic infused croutons, garlic, honey & thyme roasted chicken tossed in our Caesar dressing, with Parmesan shavings

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

Beetroot, Feta & Roasted Pepper Tartlet

With honey & mustard dressed rocket

(1,4,7,11,14)

MAIN COURSE

Slow Roasted Top Rib of Beef

Ard fennel creamed potatoes, a crisp roasted potato & glazed root vegetables, finished with a rich red wine jus

(4,9,14)

Chicken Supreme

Stuffed with spinach & feta, served with grilled tender stem broccoli, oven roasted cherry tomatoes & baby potatoes, finished with a whole grain mustard cream sauce

(4,9,14)

Oven Roasted Fillet of Hake

Topped with Salsa Verde, served with baby potatoes, grilled pak choi & confit cherry tomatoes on the vine

(4,8,14)

Wild Mushroom & Petit Pois Risotto

With Parmesan shavings, served with garlic ciabatta

(1,4,14)

DESSERT

Honey & Lavender Crème Brûlée

Served with a bourbon vanilla ice cream & an almond tuile

(1,4,7,14)

Spiced Apple Crumble

Topped with oat & sugar crumble, served with a bourbon vanilla ice cream & crème anglaise

(1,4,7,14)

Baileys Cheesecake

Served with a salted caramel ice cream & chocolate shavings

(1,4,7,14)

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