

FESTIVE DINING

THE ASHE
HOTEL | TRALEE
★★★★

TO START

CHEF'S SOUP OF THE DAY
Served with Guinness & treacle brown bread
(1,4,14)

ATLANTIC SEAFOOD CHOWDER
Smoked haddock, salmon, hake & mussels, poached in a cream & pastis sauce.
Served with Guinness & treacle brown bread
(1,4,6,8,9,14)

BAKED GOAT'S CHEESE
With oven roasted root vegetables, caramalised; walnuts & salad leaves, tossed in a balsamic dressing
(3,4,11,14)

CHICKEN & LEEK PASTRY VOL-AU-VENT
With parsnip purée & a mustard & dill cream sauce
(1,9,11,14)

MAIN COURSE

TRADITIONAL TURKEY & HAM
Roast turkey & ham, with a chestnut & fresh herb stuffing, finished with a cranberry & port jus. With creamy mashed potatoes.
(1,3,4,9,14)

ROASTED STRIPLOIN OF BEEF
With creamy mashed potatoes, caramelised sweet red onions, morel & red wine jus
(1,4,9,14)

PAN SEARED FILLET OF SALMON
Served with grilled asparagus tips, creamy mashed potatoes.
Finished with a Valentia Vermouth & caper cream sauce
(4,6,8,14)

NUT ROAST
A blend of chestnuts, cheddar cheese, mushrooms, butternut squash & apricots.
Served with a spiced ratatouille
(1,3,4,14)

All of the above are served with seasonal vegetables & duck fat rosemary roasties

DESSERT

YULETIDE CHOCOLATE LOG
Served with gingerbread ice cream & fresh strawberries
(1,4,7,14)

CHRISTMAS PUDDING
Served with brandy butter & crème anglaise
(1,4,7,14)

RASPBERRY & WHITE CHOCOLATE PAVLOVA
Served with a Chantilly cream & fresh fruit
(1,4,7,14)

A SELECTION OF ICE CREAM
(4,7,13)

€50 per person

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