FESTIVE DINING
New Years Eve



TO START

Lobster & Crab Croquette
Nduja, tomato emulsion, charred red pepper (1,4,5,7)

Colcannon Arancini
Golden fried Arancini Balls. Served with a rich parsley cream sauce (1,4,11,14)

Hake & Clam Chowder
With our homemade stout soda bread (1,4,6,8,9)

'Bluebell Falls' Goat's Cheese Fritters
Candied beetroot, balsamic & textures of beetroot (1,4,7,14)

MAIN COURSE

Kerry Grass-Fed Aged Beef Tenderloin
Served medium, thyme brown butter, fondant potato, smoked celeriac & truffle purée, caramelised woodland mushrooms & chestnut duxelle, black pudding crisps, oxtail jus (1,3,4,9)

Atlantic Cod
Served with cream & caper velouté, with buttered braised bok choi & creamy mash (1,3,4,7,14)

Chicken Supreme
Stuffed with cream cheese & pesto. Served with champ potato & ratatouille (1,3,4,14)

Wild Mushroom Tagliatelle
Fresh tagliatelle with sautéed wild mushroom & cream sauce, topped with truffle oil & parmesan cristo (1,4, 7, 14)

DESSERT

Vanilla Crème Brûlée
Rich & creamy with a caramelised sugar crust, vanilla ice cream & a shortbread biscuit (1,4,7,14)

Lemon Tart
Classic lemon tart, topped with toasted Italian meringue, served with raspberries & raspberry coulis (1,4,7,14)

Sticky Toffee Pudding
Topped with toffee sauce, served with vanilla ice cream (1,4,13,14)

Yuletide Chocolate Log
Served with gingerbread ice cream & fresh strawberries (1,4,7,14)



Includes a free glass of bubbles or a bottle of bubbly for parties of 4+

31st Dec | 5pm sitting €39 | 6.30pm - 9.45pm sitting €45

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