WOMEN'S CHRISTMAS

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, served with creamy mashed potatoes (1,3,4,9,14)

ROASTED STRIPLOIN OF BEEF
Served 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)

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

WILD MUSHROOM TAGLIATELLE
With wild mushroom & cream sauce topped with truffle oil and a Parmesan crisp (1,4,7,14)

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)



€45

INCLUDES A FREE GLASS OF BUBBLES OR A BOTTLE OF BUBBLY FOR PARTIES OF 4+