



ASHLING HOTEL DUBLIN

CHRISTMAS LUNCH MENU

- TWO COURSE €49.00
- THREE COURSE €57.00

TO START

TOMATO ROASTED RED PEPPER SOUP, HEIRLOOM TOMATO AND PEPPER SALSA, CRISPY BASIL, HERB OIL, GRILLED FOCACCIA.

(1A,3,7,9,10,12,13) V GA

COLD SMOKED IRISH SALMON, CRISPY ROSTI AND HERB POTATO, CREAM FRESH, BEETROOT PUREE, CUCUMBER, CITRUS SEGMENTS, CAVIAR.

(3,4,7,9,10,12) GF

HAM HOCK AND BLACK PUDDING CROQUETTE, BURNT APPLE PUREE, CELERIAC AND APPLE REMOULADE

(1A,3,6,7,9,10,11,12,13) GA

CARMILIZED HEIRLOOM CARROTS, CARROT PUREE, POUCHED PEAR, ORANGE SEGMENT, CARAMELIZED PLUM ROASTED FLAKED ALMONDS

(6,7,8C,9,10,12) GF , V

MIDDLE COURSE

GLIN VALLEY ROASTED TURKEY & LIMERICK BAKED HAM, SAGE & ONION STUFFING SERVED WITH CREAMY MASH POTATO, CARAMELIZED BRUSSELS SPROUTS, CRISPY ONION AND CRANBERRY JUS.

(1A,6,7,9,10,12,13)

BUTTERNUT SQUASH AND PUMPKIN POTATO GNOCCHI, RICOTTA, PICKLED BUTTERNUT SQUASH, PARMESAN SHAVINGS, CRISPY KALE.

(1A,3,7,9,10,12)



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DUBLIN

MC CARRENS IRISH PORK BELLY, CREAMY SAVOY CABBAGE, SEASONAL CARAMELIZED FRUITS, NATURAL JUS

(7,9,10,12) GF

PAN FRIED SALMON FILLET CITRUS SAUCE SELECTION OF ROOT VEGETABLE, SPINACH AND BABY POTATOES

(2,4,7,9,12,14) GF

DESSERT

CHRISTMAS PUDDING SERVED WITH BRANDY FRUIT SALSA, CRÈME ANGLAISE AND RUM & RAISIN ICE CREAM.

(1A,3,6,7,8,11,12,13)

DARK CHOCOLATE LAVA CAKE, CONFIT CHERRIES, CHERRY SORBET, CHOCOLATE NIB TUILE

(1A,3,6,7,12,13)

CARAMELIZED APPLE & ALMOND STRUDEL SERVED WITH A VANILLA SAUCE & CINNAMON ICE CREAM.

(1A,3,7,8a,12,13)

TO FINISH

Tea, Coffee and Minced Pies

V: Vegetarian. GF: Gluten free. GA: Dish can be adjusted to gluten free

ALLERGEN INFORMATION

1= Gluten (a. wheat, b. rye, c. barley, d. oats), 2=Crustaceans, 3 = Eggs, 4 = Fish, 5 = Peanuts, 6 = Soybeans, 7 = Milk, 8 = Nuts (a. almonds, b. hazelnuts, c. walnuts, d. cashews, e. pecan nuts, f. Brazil nuts, g. pistachio nuts, h. macadamia/Queensland nut) 9 = Celery, 10 = Mustard, 11= Sesame Seeds, 12 = Sulphur Dioxide, 13 = Lupin, 14 = Molluscs