



TEMPLE GATE

HOTEL



2020

Great Hall/Foyer Sample Dinner Menu

Freshly Blended Cream of Vegetable Soup

Crunchy Garlic Croutons & Dairy Cream

Guinea Fowl, Chicken & Spring Vegetable Terrine

Wrapped in Parma Ham with Mango Chutney

Creamy Woodland Mushrooms on Toasted Brioche

Sprinkled with Parmesan Cheese

Spinach & Basil Smoked Salmon Roll

Peppery Rocket Leaves & Thyme Flavoured Lemon Curd & Red Pepper Coulis

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### Panfried Supreme of Chicken

Carved on a Pea, Spring Onion & Chorizo Sausage Stew with Balsamic Jus

### Grilled Darné of Atlantic Salmon

Leek, Saffron & Shrimp Velouté

### Tender Grilled Irish Sirloin Steak

Golden Fried Beer Battered Onion Rings, Creamy Pepper Sauce

### Roasted & Carved Pork Fillet

Apricot & Pine Nut Stuffing, Brambly Apple & Cider Sauce

### Oven Baked Stuffed Half Duckling

Slow Braised Red Cabbage, Orange & Berry Glaze

### “Served with Wholesome Vegetables & Potatoes”

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Warm Pear & Almond Sponge

Vanilla Custard

Baileys Irish Cream Cheesecake

Berry Compote

Warm Rich Chocolate Brownie

Vanilla Ice Cream

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### Freshly Brewed Tea or Coffee

**€36.95**

We Cannot Guarantee That Any Menu Item is 100% Allergen Free

\*Minimum Numbers Apply\*

\* These Prices are Inclusive of VAT @ 13.5% \*