



TEMPLE GATE

HOTEL



## Great Hall/Foyer Sample Dinner Menu 2021

Velvet Blended Creamy Seasonal Vegetable Soup, Crunchy Garlic Croutons & Dairy Cream

Spinach & Basil Smoked Salmon Roll Served with Balsamic Dressed Rocket Leaves, Sweet Red Pepper Coulis & Thyme Flavoured Lemon Curd

Golden Baked Savoury Cheese Puffs Filled with Creamy Woodland Mushrooms & Garnished with Balsamic Dressed Rocket leaves

Seasonal Leaves Tossed in an Apple & Cider Dressing, Maple Syrup Glazed Apple Wedges, Dried Cranberries, Toasted Walnuts & Feta Cheese

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Roast Sirloin of Prime Irish Beef, Yorkshire Pudding, Horseradish Sauce & Roast Gravy

Oven Baked Fillet of Cod Wrapped in Prosciutto Ham, Served on Sweet Pea Purée & Saffron Velouté

Supreme Breast of Chicken, Simply Pan Fried Served with a Trio of Vegetable Puree, Honey glazed Shallots & Port Jus

Oven Roast Hoisin Pork Tenderloin, Ginger & Carrot Puree & Drizzled with Honey Sesame & Hoisin Glaze

Vegan Courgette, Tomato & Aubergine Stack Layered with Ratatouille, Drizzled with Vegan Friendly Basil, Pine Nut Pesto & Red Pepper Coulis

Served with a Selection of Fresh Market Vegetables & Potatoes

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Vanilla Panna Cotta served with Berry Compote

Light Orange and Chocolate Cheese Cake Drizzled with a Minty Chocolate Sauce

Warm Apple and Cinnamon Sponge, Vanilla Ice Cream & Custard

Freshly Brewed Tea & Coffee

€31.95

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

\*Minimum Numbers Apply\*

These Prices are Inclusive of VAT @ 9%