



TEMPLE GATE

HOTEL



Great Hall/Foyer Sample Dinner Menu 2021

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

Slow Braised Confit of Duck Leg Served on Creamy Parsnip Purée, Drizzled with Rum & Raisin Jus

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

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

Tender Grilled Prime Irish Sirloin Steak Cooked to your Liking, Served with Red Onion Marmalade & Choice of Brandy & Green Peppercorn Sauce or Garlic Butter

Pan Fried Fillet of Seabass Served on a Bed of Steamed Vegetable Julienne & Dressed with Jasmin Tea Flavoured Butter Sauce

Supreme Breast of Chicken, Simply Panfried, Served with a Trio of Vegetable Purée, Honey Glazed Shallots & Port Jus

Oven Roasted Half Duckling Filled with an Herb & Potato Stuffing, Slow Braised Red Cabbage & Blackberry Jus

Oven Roast Hoisin Pork Tenderloin, Ginger & Carrot Purée 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

Vanilla Panna Cotta served with Berry Compote

Classic Lemon Meringue Pie served with Raspberry Compote

Rich Warm Chocolate Brownie with Vanilla Ice cream

Light Orange & Chocolate Cheese Cake served with a Minty Chocolate Sauce

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 @ 9% *