



**TEMPLE GATE**  
HOTEL  
★★★★

**Great Hall/Foyer Lunch Menu 2021**

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

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

Creamy Chicken & Bacon Vol Au Vent Bound in a Creamy White Wine Sauce

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Slow Roasted Loin of Pork Carved on Cranberry & Potato Stuffing, Traditional Brambly Apple Sauce & Roast gravy

Supreme Breast of Chicken Presented on Spring Onion Colcannon, Rosemary & Redcurrant Jus

Oven Baked Fillet of Sea Fresh Irish Cod served on a Green Asparagus, Garden Pea & Prawn Stew Saffron Sauce

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

Served with Fresh Market Vegetables & Potato

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Vanilla Panna Cotta Served with Berry Compote

Warm Apple & Cinnamon Sponge, Vanilla Ice Cream & Custard

Classic Irish Baileys Cheese Cake, Drizzled with Rich Dark Chocolate Sauce

Freshly Brewed Tea or Coffee

**€29.50**

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

\*Minimum Numbers Apply\*

\* These Prices are Inclusive of VAT @ 9% \*