



TEMPLE GATE

HOTEL



Great Hall/Foyer Sample Lunch Menu 2021

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

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, Maple Syrup Glazed Apple Wedges, Dried Cranberries, Toasted Walnuts & Homemade Vegan Cheese

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

Pan Fried Supreme Breast of Chicken presented on Cauliflower Puree Garnished with Crunchy Chards of Prosciutto Ham, Thyme & Garden Vegetable Jus

Darne of Salmon Topped a Garden Herb Crust, Served with Baby Spinach & West Coast Prawns Tossed in Creamy Garlic Flavoured Cream

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

Served with Fresh Market Vegetables & Potatoes

Chocolate & Raspberry Semifreddo served with White Chocolate Sauce

Vegan Panna Cotta served with Berry Compote

Warm Pear & Almond Sponge Vanilla custard

Freshly Brewed Tea or Coffee

€31.95

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

Minimum Numbers Apply

These Prices are Inclusive of VAT @ 9%