



Great Hall/Foyer Sample Dinner Menu 2022

Homemade Soup of the Day, Please Ask Your Server

Light Goat's Cheese Cheesecake Served with Red Onion & Thyme Marmalade, Red Wine Vinegar Gel & Fresh Pea Shoots

Golden Smoked Salmon & Dill Croquets Served with Lemon Fluid Gel, Beetroot Mascarpone Cream & Crunchy Spring Leaves

Crunchy Seasonal Leaves Tossed in a Basil & Mint Vinaigrette with Fresh Strawberries, Feta Cheese, Prosciutto Shards & Garlic Croutons

Pan-Fried Supreme of Chicken Carved on Sautéed Garden Vegetables with Pearl Onions & a Balsamic Jus

Honey Roasted Half Duckling Stuffed with Herb & Potato Stuffing with an Orange & Star Anise Glaze and Rhubarb & Beetroot Jam

Grilled Prime Irish Sirloin Steak Cooked to your Liking, Served with a Twice Baked Jacket Potato Filled with Crispy Bacon, Spring Onion & Cheddar Cheese with a Choice of Green Peppercorn Sauce or Herb & Garlic Butter

Marinated Darne of Salmon, Presented on Sweet Chilli Flavoured Julienne Vegetables with Lemongrass & Kaffir Lime Leaf Ice Cream, Drizzled with Chimichurri

Slow Braised Wild Mushroom, Green Asparagus & Sweet Pea Risotto, Finished with Coconut Cream & Topped with a Choice of Goat's Cheese or Vegan Cheese

Temple Gate Dessert Plate

Homemade Opera Cake, Apple & Pear Crumble with Vanilla Custard, Mini Lemon Meringue Tart, Coffee & Hazelnut Parfait

Tea & Coffee

€42.95 per person

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

Minimum Numbers Apply

* These Prices are Inclusive of VAT @ 9% *