



TEMPLE GATE

HOTEL



Great Hall/Foyer Lunch Menu 2022

Soup of Day with Dairy Cream & Garlic Croutons

Seasonal Leaves Tossed in Ranch Dressing, Crunchy Summer Radishes, Cucumber, Black Olives, Cherry Tomatoes & Feta Cheese

Oven Baked Goat Cheese Wheel Topped with a Walnut Crumble, Caramelized Red Onion, Peppery Rocket Leaves & Balsamic Glaze

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

Fantail of Melon with a Duo of Fruit Coulis & Iced Sorbet

Oven Roasted Hoisin Pork Tender Loin Carved on Ginger & Carrot Purée, Drizzled with Honey Sesame & Hoisin Glaze

Roast Sirloin of Prime Irish Beef Served with Yorkshire Pudding and Gravy

Pan-fried Supreme of Chicken Served on Cauliflower Purée, Shallots & Honey Glaze Thyme Jus

Lightly Curried Catch of the Day Served on a Giant Couscous Salad with Jasmine Tea Velouté

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

Temple Gate Dessert Plate

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

Tea & Coffee

€37.95 per person

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

Minimum Numbers Apply

* These Prices are Inclusive of VAT @ 9% *