



TEMPLE GATE

HOTEL



Great Hall/Foyer Sample Lunch Menu 2024

Homemade Soup of the Day with Garlic Croutons and Dairy Cream

Fantail of Juicy Melon with Forest Berry Compote, a Duo of Fruit Coulis and Iced Sorbet

Goats Cheese Cheesecake Topped with Orange Jelly, Balsamic Glaze, Pickled Peas and Pea Shoots

Seasonal Leaves Tossed in House Dressing with Toasted Pecan Nuts, Blue Cheese, Garlic Croutons, Prosciutto Ham and Dried Cranberries

Chicken and Ham Vol-au-vent

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

Pan Fried Supreme of Chicken Served with Parsnip Purée and Pearl Onion Jus

Oven Roasted Fillet of Pork Carved on Creamy Savoy Cabbage with a Glazed Apple and Cider Jus

Pan Fried Darne of Salmon Served on a Warm Light Curried Cous Cous Salad and Drizzled with a Lemon and Dill Velouté

Chargrilled Courgette and Ratatouille Stack Drizzled with Red and Yellow Pepper Coulis and Basil Pesto

Warm Chocolate and Marshmallow Brownie with White Chocolate Drizzle

Apple and Rhubarb Pie with Vanilla Custard

Demerara Sugar Pavlova with Honeycomb Ice Cream and Caramel Sauce

Hazelnut and Irish Cream Parfait with Orange Shortbread

Freshly Brewed Tea or Coffee

€42.95pp

We Cannot Guarantee Food is 100% Allergen Free

