



TEMPLE GATE

HOTEL



Legends Sample Dinner Menu 2022

Homemade Soup of the Day with Garlic Croutons and Dairy Cream

Pan Fried Rosset of Salmon Presented on Smooth Pea Purée with a Homemade Beetroot Sorbet

Seasonal Leaves Tossed in Balsamic Dressing with Roasted Butternut Squash, Red Wine Poached Pear, Toasted Walnuts and Blue Cheese

Homemade Crispy Duck Spring Rolls Served on Crunchy Greens with a Fig and Apple Chutney

Prawn and Smokey Bacon Chowder with a Crunchy Prawn Cracker and Dill Cream Sauce

Pan Fried Supreme of Chicken Carved on a Golden Fried Potato Herb Fritter with a Pearl Onion Jus

Oven Roasted Fillet of Pork Carved on Red Cabbage Puree with a Honey and Thyme Glazed Apple and Cider Jus

Tender Grilled Prime Irish Sirloin Steak Cooked to Your Liking and Served with Cheesy Garlic Potato Gratin with a Choice of Peppercorn Sauce or Garlic Butter

Supplement €7.00

Pan Fried Fillet of Sea Bass Served on Fennel and Orange Salad with Vanilla and a Spring Onion Flavoured Velouté

Vegan Sweet Potato and Vegetable Cakes Served with Homemade Meatless Gravy

Templegate Dessert Plate

Classic Opera Cake, Apple and Berry Crumble, Mini Lemon Meringue Tart and Rum and Raisin Ice Cream

Freshly Brewed Tea or Coffee

€37.95 per person

We Cannot Guarantee Food is 100% Allergen Free