



TEMPLE GATE

HOTEL



Legends Sample Dinner Menu 2023

Homemade Soup of the Day with Garlic Croutons and Dairy Cream

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

Beetroot Risotto Served with a Julienne of Smoked Salmon and a Feta Cheese Crumble

Creamy Bacon, Shrimp and Sweetcorn Chowder

Ballontine of Chicken Filled with a Herb Mousse Wrapped in Streaky Bacon with Pearl Onion Gravy and Pomme Macaire

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

Tender Grilled Prime Irish Sirloin Steak Cooked to Your Liking and Served with a Cheesy Grilled Tomato and Green Bean Parcel with a Choice of Peppercorn Sauce or Garlic Butter

Supplement €7.00

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

Oven Roasted Half Duckling Served with Red Cabbage Puree, Parsnip Puree, and Star Anise and Orange Glaze

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

Homemade Cappuccino and Marshmallow Cheesecake with Raspberry Coulis

Warm Sticky Toffee Pudding with Butterscotch Sauce

Three Citrus Parfait (Lemon, Lime and Grapefruit) with Orange Compote and Crispy Brownie Snaps

Warm Apple and Caramelized Almond Pie with Fresh Cream and Custard

Freshly Brewed Tea or Coffee

€39.95 per person

We Cannot Guarantee Food is 100% Allergen Free