



TEMPLE GATE

HOTEL



Sample Communion and Confirmation 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

Golden Fried Breaded Garlic Mushrooms with Crunchy Greens and Garlic Mayonnaise

Legends Signature Loaded Jacket Potatoes, Filled with Bacon & Spring Onion Champ,
Golden Glazed with Irish Cheddar Cheese and Chive Crème Fraiche

Chicken and Ham Vol-au-vent

Seasonal Leaves Tossed in Balsamic Dressing with Honey & Thyme Glazed Apples, Toasted
Pine Nuts, Beetroot and Goats Cheese

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

Pan Fried Breast of Chicken Carved on Smooth Cauliflower Puree with Glazed Pearl
Onion and Thyme Jus

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

Poached Darne of Salmon Presented on Spring Onion Champ with Prawn and Dill Velouté

Grilled Vegan Steak Served with Pickled Red Onions, Golden Fried Crunchy Straw Potatoes
and Our Homemade Meatless Gravy

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

€38.95 per person

Foyer / Great Hall €42.95 per person-Minimum numbers apply for private room

We Cannot Guarantee Food is 100% Allergen Free