



TEMPLE GATE

H O T E L



Sample Menu for Communion/ Confirmation 2019

Creamy Spring Vegetable Soup Served with Garlic Croutons and Dairy Cream.

West Coast Seafood and Shellfish Chowder Served with Prawn Cracker.

Oven Baked Potato Long Boats Filled with Crispy Bacon, Spring Onions, Melting Cheese, Crunchy Greens and Chive and Lemon Crème Fraiche.

Creamy Woodland Mushrooms Served on Soda Bread Topped with Parmesan Shavings.

Seasonal Leaves in our House Dressing with Slices of Crunchy Spring Radishes, Cherry Tomatoes, Feta Cheese, Sourdough Croutons and Black Olives.

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

Panfried Breast of Farmhouse Chicken Served with Cauliflower Puree, Pearl Onion and Thyme Jus.

Slow Braised Lamb Shank Served on Tomato Vegetables with Rosemary and Garlic Gravy.

Panfried Fillet of Cod with Light Green Asparagus, Green Pea and Prawn Ragout.

Oven Roast Fillet of Pork Carved on Creamy Savoy Cabbage Served with Apple and Cider Sauce.

Creamy Slow Braised Auborio Rice Tossed With Roasted Vegetables Served with Goats Cheese Fritters.

Warm Apple and Rhubarb Crumble Served with Vanilla Custard.

Vanilla and Strawberry Swiss Roll Served with a Rich Dark Chocolate Sauce.

Fresh Fruit Pavlova Served with a Duo of Fruit Coulis.

Warm Chocolate Brownie Served With Vanilla Ice Cream and White Chocolate Sauce.

Freshly Brewed Tea/Coffee

€27.95

Foyer / Great Hall €29.95 per person-Minimum numbers apply for private room

(We cannot guarantee any menu item is 100% allergen free)

