

2019

**Great Hall/Foyer Sample Dinner Menu**

**Guinea Fowl, Chicken & Spring Vegetable Terrine**

Wrapped in Parma Ham with Mango Chutney

**Creamy Woodland Mushrooms on Toasted Brioche**

Sprinkled with Parmesan Cheese

**Pan Fried West Coast Fishcake**

Lemon & Chive Cream Sauce

**Freshly Blended Cream of Vegetable Soup**

Crunchy Garlic Croutons & Dairy Cream

~~~

**Supreme of Grilled Chicken**

Creamy Woodland Mushroom & Whiskey Sauce

**Sea Fresh Dorne of Atlantic Salmon**

Leek, Saffron & Shrimp Veloute

**Tender Grilled Irish Sirloin Steak**

Creamy Pepper Sauce

**Roasted & Carved Pork Fillet**

Apricot & Pine Nut Stuffing, Brambly Apple & Cider Sauce

**Oven Baked Stuffed Half Duckling**

Orange & Berry Glaze

**“Served with Wholesome Vegetables & Potatoes”**

~~~

**Lemon Tartlette, Lemon Cream & Seasonal Berries**

**Baileys Irish Cream Cheesecake**

**Hot Chocolate Brownie & Vanilla Ice Cream**

~~~

**Freshly Brewed Tea or Coffee**

**€35.50**

**\*Minimum Numbers Apply\***

**\* These Prices are Inclusive of VAT @ 13.5% \***

[www.templegatehotel.com](http://www.templegatehotel.com)