

## *Legends Sample Dinner Menu*

*Soup of the Day with Garlic Croutons & Fresh Cream*

*Panfried Prawns Sautéed in a Garlic & Red Chili Butter Served On a Toasted Sourdough Crouton*

*West Coast Seafood Chowder with a Prawn Cracker*

*Goats Cheese Panna Cotta Finished with a Beetroot Curd & Rosemary & Lemon Shortbread Cookies*

*Homemade Golden Fried Crispy Duck & Vegetable Spring Roll with a Spicy Pear Chutney*

*Autumn Leaves Tossed in an Apple & Cider Dressing with Glazed Apple Wedges, Dried Cranberries,  
Toasted Walnuts & Feta Cheese*

\*\*\*\*\*

*Pan Fried Pork Cutlet with Slow Braised Red Cabbage, Apple Pickle & Pan Juices*

*Irish Sirloin Steak Cooked To Your Liking, with Guinness Flavoured Jus and a Red Onion & Thyme  
Marmalade €6.00 Supplement*

*Supreme of Panfried Chicken Served with All Spiced Butternut Squash Purée, Preserved Pearl Onions  
and a Port Wine Sauce*

*Darne of Salmon Simply Pan Fried Served on Rich Tomato and Roasted Red Pepper Sauce with  
Tagliatelle Pasta, Lemon Fluid Gel & Deep Fried Basil Leaves*

*Slow Cooked Breast of Barbary Duck Cooked Medium Served on Creamy Savoy Cabbage with a Rich  
Dark Chocolate, Flavoured Jus and Blackberry Chutney €4.00 Supplement*

*Vegetarian Pasta Bolognese with Cheesy Garlic Bread*

*Panfried Fillet of Hake Served with a Cannelloni Bean & Chorizo Sausage Stew and a Pomme Noisette*

\*\*\*\*\*

*White Chocolate Cream & Forest Berry Mille Feuille*

*Homemade Lemon Meringue Pie with a Raspberry Sorbet*

*Baked Chocolate & Potato Cake Served with Homemade Soda Bread Ice Cream*

*Iced Vanilla Parfait Infused with Mixed Peel & Gazed Cherries with Homemade Berry Jam*

*Freshly Brewed Tea or Coffee*

**2 Course €27/ 3 Course €32**

*All Our Beef is 100% Irish with Full Traceability  
We Cannot Guarantee That Any Menu Item is 100% Allergen Free  
A Full List of Allergens is available upon request*

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