



TEMPLE GATE
HOTEL

Legends Sample Dinner Menu 2019

Velvet Blended Soup of the Day Served with Garlic Croutons & Dairy cream

Creamy Shrimp, Bacon & Sweetcorn Chowder

Sweet Pea & Ham Tartlet Served with Lamb Lettuce Potato & Bacon Dressing

Trio of Savoury Macarons Filled with Smoked Salmon, Smoked Mackerel & Smoked Trout

Seaweed Spaghetti & Raw Vegetable Salad Tossed in Our House Dressing, Sprinkled with Mustard Cress

Savoury Cheesecake with Goats Cheese & Red Onion Jam, Served with Raw Red Pepper & Yellow Pepper Coulis

Grilled Supreme of Chicken Carved on Wild Garlic Mash, Served with Spring Vegetables & Shallot Flavoured Jus

Panfried Fillet of Sea Trout Served with a Light Spring Nettle Veloute, Garnished with Locally Harvested Mussels & Pickled Cherry Tomatoes

Grilled Pork Cutlet Served with Slow Braised Red Cabbage, Glazed Apple Wedges & Sage Flavoured Jus

Fillet of Smoked Haddock Served on a Creamy Leek & Prawn Risotto, with Dill Flavoured Hollandaise Sauce

Pan Fried Lamb Cutlets with Lightly Curried Raisin & Quinoa Salad, Topped with Fresh Mint Gravy
(Supplement €4.00)

Tender Grilled Prime Irish Sirloin Steak, Spiced with a Coffee Rub, Cooked to Your Liking Served with Spicy Dipping Butter, Homemade Triple Cooked Chips & Wild Garlic Aioli
(Supplement €6.00)

Grilled Aubergine Vegetable Stack, Drizzled with Homemade Tomato & Basil Sauce, Dressed with Pine Nut Pesto

“Served with Wholesome Vegetables & Potatoes”

Vanilla & Strawberry Mousse Served with Mint Jelly & Chocolate Wafer

Rhubarb Baked Alaska Served with Light Sauce Anglaise

Homemade Opera Cake Drizzled with Praline Sauce

Chewy, Fudgy Vegan Brownie Severed with Raspberry Compote

Freshly Brewed Tea / Coffee

3 Course €32.00pp

We cannot guarantee that any menu item is 100% Allergen Free

A Full List of Allergens is available upon request