



TEMPLE GATE

HOTEL



Dessert Menu

Desserts

Brownie €8

Homemade almond chocolate brownie
chocolate sauce, vanilla ice cream
(2,4,8,9)

Eton Mess €8

Mixed berries, meringue chunks, cream,
berry coulis
(4,8)

Apple Crumble €8

Warm bramley apple in a sweet pastry case,
cinnamon crumble topping, crème anglaise,
vanilla ice-cream, fresh cream
(1B,2,4,8)

Cheesecake €8

Black forest cheesecake, cherry compote,
chocolate shavings, whipped cream
(1B,2,4,8)

Crème Brûlée €8

Lemon crème brûlée, caramelized sugar,
lemon and pistachio biscotti
(2,4,6,8,9)

Selection of Ice Cream €7.50

3 Scoops of ice cream served in a wafer basket
topped with a strawberry coulis and chantilly cream
(2,4,7,8)

ALLERGENS

1. Cereals, 1w Wheat, 1b Barley, 1o Oats, 1r Rye, 2. Peanuts, 3. Nuts, 3a Almond, 3b Brazil Nuts, 3c Cashews, 3h Hazelnuts, 3m Macadamia, 3pe Pecan, 3pi Pistachio, 3w Walnuts, 3pn Pine Nuts, 4. Milk, 5. Crustaceans, 6. Mollusc, 7. Eggs, 8. Fish, 9. Celery, 10. Lupin, 11. Mustard, 12. Sesame Seeds, 13. Soya, 14. Sulphur Dioxide