



## TEMPLE GATE

HOTEL  
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### Dinner Menu

Soup of the Day served with brown soda bread (1,4)

Wild Mushroom Vol Au Vent  
served with dressed rocket parsley oil (1,4)

Warm Marinated Chicken Salad  
roast red peppers, souse red onions, red pepper ailoi, (4,14)

Duck Confit Leg  
blood orange Asian salad, toasted sesame seeds, 1, 12,14,



Feather blade of Irish Beef  
portobello mushroom, horseradish champ, pink peppercorn sauce (4,11,14)

Pan Fried Chicken Supreme  
fondant potato, tender stem broccoli wholegrain mustard sauce (4, 11,14)

Herb Crusted Hake Fillet  
sundried tomato and chive potato cake, seafood cream sauce (1,4,6,8,14)

Vegetarian Pasta Bake, Tomato and Garlic Roast Vegetables  
tossed in fresh penne pasta topped with a 3 cheese herb crumb  
served with sweet potato fries (1,4,14)



Sticky Toffee Pudding , Carmel Sauce and Vanilla Ice-Cream (1,4,7)

Pistachio Tart, Fruit Compote and Chantilly Cream (1,4,7)

Cheesecake of the Week with Vanilla Ice-Cream (1.4.7)

Selection of Ice-Cream (1,4,7)

Freshly Brewed Tea / Coffee

#### ALL ALLERGENS ARE USED THROUGHOUT OUR KITCHEN

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