



TEMPLE GATE

HOTEL



Legends Sunday Lunch Menu 2025

Velvet Blended Soup of the Day with Garlic Croutons and Dairy Cream

Golden Baked Smoked Salmon Croquettes Served with Beetroot and Mascarpone Cream and a Lemon Fluid Gel

Fantail of Juicy Melon with Forest Berries & Duo of Fruit Coulis, Iced Sorbet

Seasonal Leaves Tossed in a Balsamic Dressing, Beetroot, Glazed Apple Wedges Tossed with Pine Nuts, Goats Cheese & Garlic Croutons

Oven Baked Potato Long Boats Filled with Spring Onion & Bacon Champ Topped with Melted Cheese, Sour Cream

Roast Sirloin of Irish Beef Served with Yorkshire Pudding & Roast Gravy

Chicken Ballotine Filled with a Chicken & Vegetable Mousse, Carved on Smooth Cauliflower Puree with A Pearl Onion & Rosemary Gravy

Roast Pork Tenderloin Carved on Slow Braised Red Cabbage, Apple and Sage Jus

Tender Grilled Prime Irish Sirloin Steak Sourced from Our Local Butcher, Cooked to Your Liking and Served with Red Onion Marmalade and a Choice of Creamy Green Peppercorn Sauce or Garlic Butter

Supplement €7.00

Poached Darne of Salmon Served with a Prawn & Dill Velouté

Slow Roasted Half Stuffed Duckling Served with an Orange & Star Anise Glaze

Pan Fried Sweet Potato and Broccoli Burger Served in a Beetroot Bap with Crunchy Baby Gem Lettuce, Melted Vegan Cheese and Sweet Potato Fries

Warm Apple Crumble with Custard

Homemade Peach and Red Wine Cheesecake with Poached Peach

Fresh Fruit Pavlova with Fresh Cream & Duo of Fruit Coulis

Homemade Chocolate & Orange Fudge Cake with Vanilla Ice Cream

Freshly Brewed Tea or Coffee

€39.95 per person

We Cannot Guarantee Food is 100% Allergen Free