

EASTER SUNDAY MENU

CELEBRATING 125 YEARS OF EXCELLENCE
125
THE METROPOLE HOTEL
CORK

-STARTER-

PEA AND MINT VELOUTÉ - €12
Ham Hock Bonbon, Wild Garlic Pesto
(D,CL,GW,SUL,GO,E)

1/2 RACK OF IRISH PORK - €12
Gochujang Glaze, Asian Slaw,
House Hot Sauce
(Gw, So, Cl, Sul)

WILD MUSHROOM CROQUETTE - €10
Irish Cauliflower Purée, Vegetable
Crisps, Home Made Salsa
(So, Gw, Al, Vg)

CASTLETOWNBERE CRAB AND SMOKED
HADDOCK FISH CAKE - €13
Waterfall Farm Leaves, Mango & Papaya
Salsa, Lemon Gel
(SH, F, D, GW, E, Cr, Mu)

ROASTED BEETROOT AND CASHEL BLUE CHEESE SALAD - €11
Jack McCarthy Black Pudding, Baby Leaves, Toasted Seeds, Beetroot
Dressing
(Gw,Mu,D,Gb)

-MAIN-

DUO OF EAST CORK LAMB, ROASTED LEG
AND 18 HOURS BRAISED SHOULDER - €27
Honey Glazed Carrots, Puy Lentil and
Bacon Casserole, Rosemary Jus
(D,Sul,Cl)

FEATHER BLADE OF BEEF WELLINGTON - €28
Potato Fondant, Oyster Mushroom, Waterfall
Farm Kale, Red Wine Jus
(Gw,E,Mu,D,Sul,Cl)

PAN ROASTED WILD ATLANTIC COD - €27
New Season Crusted Baby Potatoes, Baby
Spring Greens, Lemon and Caper Brown
Butter Sauce
(F,D,Sul)

SPINACH AND BASIL FRESH
RIGATONI PASTA - €20
Spring Pea Purée, Ricotta, Broad Bean,
Grana Padano Shavings
(E,Gw,D)

WEST CORK CHICKEN SUPREME - €22
Northern African Spice, Pearl Couscous, Minted Labneh, Apricot and
Pomegranate Salsa
(Gw,Cl,D)

-DESSERT-

CLASSIC LEMON POSSET - €8
Berry Compote, Pistachio Baklava
(D,Ps,Gw)

WARM CHOCOLATE FONDANT - €8
Salted Caramel Ice Cream, Caramelised
White Chocolate (Gw,E,D,So)

HOMEMADE RASPBERRY CHEESECAKE - €8
Raspberry Sorbet, White Chocolate Crisps
(D,E,Gw,So)

AUTHENTIC ETON MESS - €8
Crushed Pavlova, Mixed Berries, Whipped
Cream, Raspberry Sorbet, Toasted Almonds
(E,D,Al)

IRISH CHEESES PLATTER - €11
Apple Chutney, Crackers, Fresh Grapes.
Gubbeen Mature (Skibbereen, West Cork), Hegarty Cheddar
(Whitechurch, Co.Cork), Cashel Blue (Cashel, Co.Tipperary)
(Gw,D,Sul)

Allergens
(D) Milk Products (E) Eggs (Mu) Mustard (Cl) Celery (Sul) Sulphur Dioxide (L) Lupin (F) Fish (Mo) Molluscs (Cr)
Crustaceans (So) Soya (Se) Sesame (Gw) Gluten Wheat (Gb) Gluten Barley (Gr) Gluten Rye (Go) Gluten Oats (Al)
Almonds (Bz) Brazil Nut (Ch) Cashew (Mc) Macadamia Nut (P) Peanuts (Wn) Walnuts (Ps) Pistachio Nut (Pc) Pecan Nut
(Vo) Vegan (Vg) Vegetarian (Gf) Gluten Free
All our meats, poultry & game are "Feilé Bia" approved & our beef is 100% Irish