

THE METROPOLE HOTEL

CORK

PRIVATE LUNCH MENU

2 COURSES €34PP | 3 COURSES €42PP

TO START - CHOICE OF TWO

Classic Vol au Vent

Grilled Chicken and Crispy Bacon in Puff Pastry, White Wine and Truffle Sauce, Shaved Vegetable Salad, Wholegrain Mustard Dressing
D GW E SUL CL

Chefs Soup of the Day

Treacle and Murphy's Soda Bread
D CL GW SUL

Warm Chorizo Salad

Black Olives, Macroom Feta, Baby Leaves, Trio of Quinoa, Chickpeas, Honey & Thyme Dressing
D

Confit Tomato and Basil Focaccia

Feta, Grilled Focaccia, Garden Rocket Leaves, Balsamic Dressing
GW D SUL

MAIN COURSE - CHOICE OF TWO

All Served with Seasonal Vegetables

Chef's Choice of Roast of the Day

Scallion Whipped Potato, Honey Roasted Carrots, Roast Gravy
SUL GW D CL

Thyme & Garlic Chicken Supreme

Crispy Croquette & Thyme Jus
W D CL

Grilled Fillet of Hake

Mango, Lime & Pomegranate Salsa, Crispy Croquette, Saffron & White Wine Sauce
F D E W SUL

Three Bean Thai Yellow Curry

Toasted Pine Nuts, Saffron Infused Rice, Poppadom, Fresh Coriander
PineNut GW D

DESSERT

Assiette of Desserts

Warm Apple Sponge with Crème Anglaise
GW D E

Raspberry & Vanilla Cheese Cake
E

Dark Chocolate Brownie with Salted Caramel Sauce
GW D E

Tea & Coffee

Please inform us of any allergies or dietary requirements

Allergy Information; Eggs E, Milk Products D, Shellfish SH, Molluscs MO, Fish F, Peanuts P, Sesame SE, Soya SO, Sulphur Dioxide SUL, Wheat W, Rhy R, Barley B, Oats O, Celery CL, Mustard MU, Lupin L, Tree Nuts TN, Almond AL



PROUDLY CURATED BY TRIGON HOTELS

Historic Hotels of Europe

THE METROPOLE HOTEL

CORK

PRIVATE DINING MENU

2 COURSES €39PP | 3 COURSES €47PP

TO START - CHOICE OF TWO

Chefs Soup of the Day

Treacle and Murphy's Soda Bread
D CL GW SUL

Black Pudding en Croute

Butternut Squash Puree & Petit Salad
GW D E

Warm Chorizo Salad

Black Olives, Macroom Feta, Baby Leaves, Trio of
Quinoa, Chickpeas, Honey & Thyme Dressing
D

Warm Chicken Salad

Garlic Croutons, Bacon Bits, Caesar Dressing,
Coolea Shavings
GW E MU D

Confit Tomato and Basil focaccia

Feta, Grilled Focaccia, Garden
Rocket Leaves, Balsamic Dressing
GW D SUL

Chicken, Mushroom & Bacon Vol au Vent

Shaved Parmesan, Mixed Herb Salad
GW D CL E

MAIN COURSE - CHOICE OF TWO

All Served with Seasonal Vegetables

Slow Braised Feather Blade of Beef

Smoked Potato Croquette, Red Wine Thyme Jus
SUL CL D GW E

Grilled Fillet of Hake

Mango Lime Pomegranate Salsa, Crispy Croquette,
Saffron & White Wine Sauce
F D E W SUL

Chef's Choice of Roast of the Day

Scallion Whipped Potato, Honey Roasted Carrots, Roast
Gravy
SUL GW D CL

Three Bean Thai Yellow Curry

Toasted Pine Nuts, Saffron Infused Rice, Poppadom,
Fresh Coriander
CL PineNut GW

Thyme & Garlic Chicken Supreme

Crispy Croquette & Thyme Jus
GW D CL

Pan-Roasted Cod Fillet

Citrus Scented Potato, Grilled Asparagus, Lemon Butter
Sauce
F D

DESSERT

Assiette of Desserts

Warm Apple Sponge with Crème Anglaise
GW D E

Raspberry & Vanilla Cheese Cake
E

Dark Chocolate Brownie with Salted Caramel Sauce
GW D E

Tea & Coffee

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Sesame SE, Soya SO, Sulphur Dioxide SUL, Wheat
W, Rhy R, Barley B, Oats O, Celery CL, Mustard MU,
Lupin L, Tree Nuts TN, Almond AL



THE METROPOLE HOTEL

CORK

PRIVATE DINING MENU

3 COURSES €57PP

TO START - CHOICE OF TWO

Warm Chorizo Salad

Black Olives, Macroom Feta, Baby Leaves, Trio of Quinoa, Chickpeas, Honey & Thyme Dressing
D GW

Confit Tomato and Basil focaccia

Feta, Grilled Focaccia, Garden Rocket Leaves, Balsamic Dressing
GW D SUL

Black Pudding en Croute

Butternut Squash Puree & Petit Salad
GW D E SUL

Middle Eastern Warm Duck Salad

Poppadom, Waterfall Farm Leaves, Roast Vegetables, Toasted Mixed Seeds, Orange Dressing
GW SO

Local Crab Fish Cake

Waterfall Farm Leaves, Mango & Papaya Salsa, Lemon Gel
CR F D GW E

Chicken, Mushroom & Bacon Vol au Vent

Shaved Parmesan, Mixed Herb Salad
GW D E CL

PALATE CLEANSER - CHOICE OF ONE

Chefs Soup of the Day or Sorbet with Fresh Mint

MAIN COURSE - CHOICE OF TWO

All Served with Seasonal Vegetables

Slow Braised Feather Blade of Beef

Smoked Potato Croquette, Red Wine Thyme Jus
SUL CL D GW E

Slow Cooked Lamb Shank

Scallion Whipped Potato, Honey Roasted Carrots, Roast Gravy
SUL D CI

Slow Cooked Duck Leg Confit

Sage Stuffing, Cranberry & Thyme Jus
GW D CL

Grilled Fillet of Hake

Mango, Lime & Pomegranate Salsa, Crispy Croquette, Saffron & White Wine Sauce
F D E GW SUL

Three Bean Thai Yellow Curry

Toasted Pine Nuts, Saffron Infused Rice, Poppadom, Fresh Coriander
GW CL D

Pan-Roasted Cod Fillet

Citrus Scented Potato, Grilled Asparagus, Lemon Butter Sauce
F D SUL

DESSERT

Assiette of Desserts

Warm Apple Sponge with Crème Anglaise
GW D E

Raspberry & Vanilla Cheese Cake
E

Dark Chocolate Brownie with Salted Caramel Sauce
GW D E

Tea & Coffee

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THE METROPOLE HOTEL

CORK

PRIVATE DINING MENU

3 COURSES €67.50PP

TO START - CHOICE OF TWO

Warm Chorizo Salad

Black Olives, Macroom Feta, Baby Leaves, Trio of Quinoa, Chickpeas, Honey & Thyme Dressing
D GW

Duck Liver Parfait

Salted Irish butter, Onion Marmalade, Green beans, Fig Chutney, sourdough, baby apple
E D GW SUL

Prawn and Asparagus Vol au Vent

Shaved Parmesan, Mixed Herb Salad
GW D CL E CR

Black Pudding en Croute

Butternut Squash Puree & Petit Salad
GW D E SUL

Confit Tomato and Basil Focaccia

Feta, Grilled Focaccia, Garden Rocket Leaves, Balsamic Dressing
GW D SUL

PALATE CLEANSER - CHOICE OF ONE

Chefs Soup of the Day or Sorbet with Fresh Mint

MAIN COURSE - CHOICE OF TWO

All Served with Seasonal Vegetables

Dry Aged 8 Oz Irish Sirloin Steak

Smoked Potato Croquette, Asparagus, Burnt Shallot, Red Wine Thyme Jus
SUL CL D W E

Pan-Roasted Cod Fillet

Citrus Scented Potato, Grilled Asparagus, Lemon Butter Sauce
F D CL SUL

Slow Cooked Lamb Shank

Scallion Whipped Potato, Honey Roasted Carrots, Roast Gravy
SUL D CI

Grilled Fillet of Sea Bass

Mango, Lime & Pomegranate Salsa, Crispy Croquette, Saffron & White Wine Sauce
F D E GW SUL

Thyme & Garlic Chicken Supreme

Crispy Croquette & Thyme Jus
GW D CL

Three Bean Thai Yellow Curry

Toasted Pine Nuts, Saffron Infused Rice, Poppadom, Fresh Coriander
GW CL D

DESSERT

Assiette of Desserts

Warm Apple Sponge with Crème Anglaise
GW D E

Raspberry & Vanilla Cheese Cake
E

Dark Chocolate Brownie with Salted Caramel Sauce
GW D E

Tea & Coffee

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THE METROPOLE HOTEL

CORK

PRIVATE DINING MENU

3 COURSES €78PP

TO START - CHOICE OF TWO

Pan Fried Irish Scallops

Shaved Fennel Salad, Pickled Cucumber
MO D SUL

Confit Tomato and Basil Focaccia

Feta, Grilled Focaccia, Garden Rocket Leaves,
Balsamic Dressing
GW D SUL

BBQ Belly of Pork

Green Bean Salad, Toasted Walnut, Fig Chutney
CL WN SUL

Warm Chorizo Salad

Black Olives, Macroom Feta, Baby Leaves, Trio of
Quinoa, Chickpeas, Honey & Thyme Dressing
D GW

West Cork Duck Leg Confit

Chickpea Salad, Rosemary Dressing
CL D

Duck Liver Parfait

Salted Irish butter, Onion Marmalade, Green Beans,
Fig Chutney, Sourdough, Baby Apple
E D GW SUL

Black Pudding en Croute

Butternut Squash Puree & Petit Salad
GW D E SUL

Prawn and Asparagus Vol au Vent

Shaved Parmesan, Mixed Herb Salad
GW D CL E CR

PALATE CLEANSER - CHOICE OF ONE

Chefs Soup of the Day or Sorbet with Fresh Mint

MAIN COURSE - CHOICE OF TWO

All Served with Seasonal Vegetables

Dry Aged 8 Oz Irish Sirloin Steak

Smoked Potato Croquette, Asparagus,
Burnt Shallot, Red Wine Thyme Jus
SUL CL D W E

Slow Cooked Lamb Shank

Scallion Whipped Potato, Honey
Roasted Carrots, Roast Gravy
SUL D CI

Thyme & Garlic Chicken Supreme

Crispy Croquette & Thyme Jus
GW D CL

Pan-Roasted Cod Fillet

Citrus Scented Potato, Grilled
Asparagus, Lemon Butter Sauce
F D CL SUL

Roasted Monkfish on the Bone

Saffron & Lime Velouté, Parma Ham
Crisp, Tender Stem Broccoli, Crab
Croquette
F CR CL D E GW

Wild Mushroom Truffle Oil Risotto

Roasted Asparagus
D CL

Sea Trout and Sea Bass

Tarragon & Crab Croquette, Braised Fennel Bulb,
Saffron & Lime Cream Sauce
D E GW F CR CL SUL

DESSERT

Assiette of Desserts

Warm Apple Sponge with Crème Anglaise
GW D E

Raspberry & Vanilla Cheese Cake
E

Dark Chocolate Brownie with Salted Caramel Sauce
GW D E

Tea & Coffee

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Sesame SE, Soya SO, Sulphur Dioxide SUL, Wheat
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