



# GRADUATION DINNER

# MENU

To celebrate your success, we're  
delighted to offer a complimentary glass  
of prosecco for the graduate.

3 Courses €45 | 2 Courses €39

## - STARTER -

### KING PRAWNS

Cajun Fried, Quinoa, Pickles,  
Fennel, Lemon Oil  
(Cr, Sul)

### TOFU TACOS

Roasted Mediterranean Vegetables,  
Coriander & Squash Salsa, Pickled Onions, Chipotle  
(Gw, Mu, Sul, Vo, So)

### BEEF SHORT RIBS

Garryhinch Wild Mushrooms,  
Cauliflower Piccalilli, Smoked Yogurt  
(D, Sul, Cl)

### WARM JACK MCCARTHY BLACK PUDDING

Fried Potatoes, Poached Granny Smith, Grapefruit,  
Radishes,  
Toasted Seeds, Honey Dressing  
(Gw Sul Mu)

### CHEF'S SOUP OF THE DAY

Treacle and Murphy's Soda Bread  
D CL GW SUL

## - MAIN -

### PERI PERI "FRIED CHICKEN"

Smoked Pistachio Rice, Sumac Onions,  
Charred Broccolini, Squash & Coriander Salsa  
(Ps, D)

### RAS EL HANOUT ROASTED BROCCOLINI

Quinoa, Cashew Nut Houmous,  
Roasted Squash  
(Ch, Se, Sul, Vo)

### MET 8OZ IRISH HEREFORD BEEF BURGER

Hegarty Cheddar, Baby Gem, Beef Tomato,  
Grilled Bacon, Pickles, Brioche Bun and  
French Fries  
(Agf, D, Gw, Mu, E, Sul)

### 8OZ HEREFORD SIRLOIN STEAK

Stag Bán Battered Onion Rings, Watercress  
Salad, Confit Eryngii Mushroom, Skinny French  
Fries with Choice of Jameson & Peppercorn  
Sauce or Homemade Garlic Butter  
GW SUL MU

### IRISH SALMON

Confit Leek & Lemon, Barley & Dillisk Risotto, Toasted Hazelnuts  
(Agf, F, D, Sul, Gb, Hn)

## - DESSERT -

### WARM SEASONAL APPLE & BERRY CRUMBLE

Olive Oil Crumb, Vegan Ice Cream  
(Al So Vo Sul)

### DARK CHOCOLATE DELICE

Crushed Feuillantine, Peanut Butter,  
Caramelised Banana  
(Gw, D, E, SUL)

### PEAR AND ALMOND FINANCIER

Almond Financier, Pear Compote,  
Dulce de Leche, Salted Caramel Ice Cream  
(Gw, D, E)

### BLACKBERRY AND WHITE CHOCOLATE CHEESECAKE

Caramelised White Chocolate,  
Raspberry Sorbet  
(Gw, So, D)

THE METROPOLE HOTEL  
CORK

#### 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 "Feile Bia" approved & our beef is 100% Irish

