



GRADUATION LUNCH MENU

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

3 Courses €40 | 2 Courses €34

- STARTER -

CHEFS SOUP OF THE DAY

Treacle and Murphy's Soda Bread
(D, Cl, Gw, Sul)

TOFU TACOS

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

WEST CORK MUSSELS

1 Lb Fresh Mussels, Mariniere Sauce,
Sourdough Bread
(Mo, D, Gw)

WARM JACK MCCARTHY BLACK PUDDING

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

- MAIN -

STAG BÁN BATTERED UNION HALL HADDOCK

Caper, Lemon & Saffron Mayo, Crushed Peas,
Burnt Lemon, French Fries
(F, D, E, Gw)

RAS EL HANOUT ROASTED BROCCOLINI

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

PERI PERI "FRIED CHICKEN"

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

ROAST SIRLOIN OF IRISH BEEF

Scallion Whipped Potato, Honey Roasted
Mix Vegetables, Roast Gravy
(Gw, Sul, Mu)

- DESSERT -

WARM SEASONAL APPLE & BERRY CRUMBLE

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

BLACKBERRY AND WHITE CHOCOLATE CHEESECAKE

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

DARK CHOCOLATE DELICE

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

WHIPPED LEMON GANACHE CAKE

Raspberry Gel, Raspberry Sorbet
(Gw, E, D, So)

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

