

Chocolate is
Happiness you
can eat



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Chocolate

AFTERNOON TEA



THE METROPOLE HOTEL







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WE ARE DELIGHTED TO PRESENT CHOCOLATE AFTERNOON TEA AT THE MET

Treat yourself to a luxurious experience like no other with our Chocolate Afternoon Tea. Delight your senses with a selection of sumptuous chocolate-infused treats, meticulously crafted by our talented chefs. From indulgent truffles to delectable pastries, each bite promises to transport you to chocolate paradise.

Join us for an afternoon of indulgence and sophistication, where every sip and nibble is a celebration of sweetness.

Whether you're celebrating a special occasion or simply craving a moment of luxury, our Chocolate Afternoon Tea is the perfect choice.

Join us in the heart of Cork and immerse yourself in an afternoon of charm, where every detail is designed to create lasting memories of indulgence and delight

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ALLERGENS (Gf) Gluten Free (Agf) Gluten Free Alternative Available (Vo) Vegan (Vg) Vegetarian (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 (Hn) Hazelnut. All our meats, poultry & game are Bord Bia approved, our beef is 100% Irish, and all our seafood is sustainably caught. Our dedicated kitchen team expertly manages the preparation of dishes containing the 14 mandatory allergens daily. Although every care is taken to ensure the safety of our guests, please confirm with a member of our team if you have any food allergies, intolerances, coeliac disease, or other dietary requirements.

CHOCOLATE AFTERNOON TEA AT THE MET

PATISSERIE

Milk chocolate Éclair

Gw E D Sul So

Chocolate macaroon.

E Al Sul D So Pn

Dark chocolate marquise

Al E Gw So Sul Hn

BAKERY

Freshly baked scones with preserves, lemon curd and Irish salted butter.

GwED So Sul

White chocolate blondie with Chocolate ganache and Hazelnuts.

Banana bread with Dulce de leche.

SANDWICHES

Free range egg mayonnaise & truffle on brioche.

Union Hall smoked salmon and dill pickled cucumber on Buckley's brown soda . F So Sul D Gw

Coronation marinated Mulcahy's chicken on white bread.

So Se GW Mu E

Rosscarbery black pudding & Cashel blue cheese tartlet.

Go Gb E Gw Se D

€40PP



Please note all dietary requirements must be noted at booking stage in order to prepare correctly