

THE METROPOLE HOTEL

CORK

SUMMER OCCASIONS LUNCH SAMPLE MENU

2 COURSES €37PP | 3 COURSES €44PP

TO START

TODAY'S SOUP

Edward's Buckley Brown Soda Bread,
Irish Salted Butter.
(Agf Cl D Sul Vg Gw Go So Se)

UNION HALL SMOKED SALMON

Pea & Caper Salad, Pea Velouté, Crème Fraiche,
Edward Buckley's Brown Soda Bread
(D F Sul Gw E Go)

HALLOUMI FRIES

Charred Broccolis, Pickled Chilis, Houmous.
(Gf D Sul Cl So Se)

GOJUCHANG GLAZED CHICKEN WINGS FROM TIM MULCAHY'S ENGLISH MARKET

Miso Yogurt, Toasted Sesame, Spring Onions,
Fresh Lime.
(Gb So Se Gw D)

MAIN COURSE

10 OZ TIM MULCAHY'S CHICKEN SUPREME

Potato & N'Duja Terrine, Kale, Wild Mushroom,
Hazelnuts, Pink Peppercorn and Jameson Sauce.
(Gf Sul Hn Agf Cl D Gw)

MCCARTHY'S SLOW COOKED LAMB SHOULDER

Chana Massala, Chickpeas, Roasted Squash & Beets,
Pickled Watermelon Rind.
(Gf Sul Cl)

RIGATONI PASTA PRIMAVERA

Seasonal Greens, Ricotta, Pea Purée, Lemon & Mint oil,
Hegarty Cheddar, Black Pepper.
(Gw E D Sul So)

WILD ATLANTIC HAKE

Roast Potatoes & Seasonal Greens, Pea Purée, Tartare
Condiment, Charred Lemon.
(F D E Gf Mu Sul)

All Served with Seasonal Vegetables

DESSERT

RASPBERRY & PLUM CLAFOUTIS

Candied Walnuts, Salted Caramel Ice Cream,
Marinated Raspberries.
(D E Gw So Sul)

DARK CHOCOLATE MARQUISE

Candied Hazelnuts, Amarena Cherries, White Chocolate
& Almond Tuile, Vanilla Ice Cream
(Al D E Gw So Sul Wn)

MANGO, PASSION FRUIT AND SOYA POSSET

Exotic Coulis, Candied Hazelnuts, Fresh Mango
(Vo So Sul Hn)

SEASONAL RHUBARB & WEST CORK STRAWBERRIES

Clonakilty Set Yogurt, Honey Granola, Poached Rhubarb,
Fresh Strawberries, Strawberry Ice Cream
(Al Hn So Vo D Go E)

TEA & COFFEE

Minimum numbers 15 people - Maximum Numbers 40 People

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

THE METROPOLE HOTEL

CORK

SUMMER OCCASIONS DINNER SAMPLE MENU

2 COURSES €42PP | 3 COURSES €55PP

TO START

TODAY'S SOUP

Edward's Buckley Brown Soda Bread,
Irish Salted Butter.
(Agf Cl D Sul Vg Gw Go So Se)

UNION HALL SMOKED SALMON

Pea & Caper Salad, Pea Velouté, Crème Fraiche,
Edward Buckley's Brown Soda Bread
(D F Sul Gw E Go)

MACROOM BUFFALO MOZARELLA

Heirloom Tomatoes in a Basil Pickle, Fennel,
Strawberries, Sourdough Garlic Croutons,
Cannelini Bean & Lemon Dip.
(D Sul E Gw Agf Avo)

GOJUCHANG GLAZED CHICKEN WINGS FROM TIM MULCAHY'S ENGLISH MARKET

Miso Yogurt, Toasted Sesame, Spring Onions,
Fresh Lime.
(Gb So Se Gw D)

MAIN COURSE

10 OZ TIM MULCAHY'S CHICKEN SUPREME

Potato & N'Duja Terrine, Kale, Wild Mushroom,
Hazelnuts, Pink Peppercorn and Jameson Sauce.
(Gf Sul Hn Agf Cl D Gw)

OVERNIGHT SLOW COOKED FEATHERBLADE OF IRISH BEEF

Served with Seasonal Greens, Grilled Flat Mushroom,
Caramelised Red Onions & Roast Potatoes with a
Jameson & Pink Peppercorn Sauce.
(Agf D Cl Gw Sul)

ROASTED MASSALA GLAZED SQUASH

Chana Massala, Roasted Beets, Chickpeas, Pickled
Watermelon Rind, Poppadom.
(Vo Gf Sul Cl)

WILD ATLANTIC HAKE

Roast Potatoes & Seasonal Greens, Pea Purée, Tartare
Condiment, Charred Lemon.
(F D E Gf Mu Sul)

All Served with Seasonal Vegetables

DESSERT

RASPBERRY & PLUM CLAFOUTIS

Candied Walnuts, Salted Caramel Ice Cream,
Marinated Raspberries.
(D E Gw So Sul)

DARK CHOCOLATE MARQUISE

Candied Hazelnuts, Amarena Cherries, White Chocolate
& Almond Tuile, Vanilla Ice Cream.
(Al D E Gw So Sul Wn)

MANGO, PASSION FRUIT AND SOYA POSSET

Exotic Coulis, Candied Hazelnuts, Fresh Mango.
(Vo So Sul Hn)

SEASONAL RHUBARB & WEST CORK STRAWBERRIES

Clonakilty Set Yogurt, Honey Granola, Poached Rhubarb,
Fresh Strawberries, Strawberry Ice Cream.
(Al Hn So Vo D Go E)

TEA & COFFEE

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