

THE METROPOLE HOTEL

CORK

SEASONAL OCCASIONS LUNCH SAMPLE MENU

2 COURSES €37 | 3 COURSES €44

TO START

TODAY'S SOUP

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

FRIED ENGLISH MARKET CHICKEN

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

GRILLED HALLOUMI, SQUASH & ORANGE SALAD

Shaved fennel, Orange & Mustard Dressing
(Sul D Mu Vg Gf)

CLASSIC CAESAR SALAD

Chicken, Bacon, Parmigiano, House Dressing, Croutons
(Gw E Mu D F Sul Agf)

MAIN COURSE

10 OZ TIM MULCAHY'S CHICKEN SUPREME

"Bourguignon" & onion skin casserole, Paris Mushroom,
Smoked Bacon, Buttery Mash
(Gf Sul Cl D)

OVERNIGHT SLOW COOKED FEATHERBLADE OF IRISH BEEF

Grilled Flat Mushroom, Caramelised Red Onions & Roast Potatoes
with a Pink Peppercorn Sauce
(Agf D Cl Sul)

SEARED CHILI TEMPEH

Cannellini Bean Ragu, Patatas Bravas, Rocket Leaves
(Vo Sul Cl Gf)

WILD ATLANTIC COD

Potato Fondant, Celeriac, Chard, Yuzu Butter Sauce
(F D Gf Sul)

All Served with Seasonal Vegetables

DESSERT

BLACKCURRANT AND GINGER DELICE

On Crushed Hazelnuts, Salted Caramel Ice Cream
(D E Gw So Sul Hn)

DARK CHOCOLATE MARQUISE

Espresso Custard, Amarena Cherries, White Chocolate & Almond Tuile
(Al D E Gw So Sul Wn)

COCONUT & MANGO POSSET

Lime Syrup, Compressed Pineapple, Coconut Crumb
(Vo So Sul Hn)

WARM SPICED APPLE & CROISSANT PUDDING

Bourbon Caramel Sauce, Vanilla Bean Ice Cream
(Al Gw Sul So D E)

TEA & COFFEE

Minimum numbers 15 people - Maximum Numbers 40 People



This dish has been created to contribute to our Zero Food Waste Targets. We are continuously working towards a more sustainable future and by choosing this dish, you are helping us on our journey. To find out more, please speak to our team or read about our 10 commitment Food Charter



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

SEASONAL OCCASIONS DINNER SAMPLE MENU

2 COURSES €42 | 3 COURSES €49

TO START

TODAY'S SOUP

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

CASTLETOWNBERE CRAB

Pickled fennel, passionfruit mayonnaise, pumpkin seeds
(Cr Sul Mu E Gf)

GRILLED HALLOUMI, SQUASH & ORANGE SALAD

Shaved fennel, Orange & Mustard Dressing
(Sul D Mu Vg Gf)

FRIED ENGLISH MARKET CHICKEN

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

MAIN COURSE

10 OZ TIM MULCAHY'S CHICKEN SUPREME

"Bourguignon" & onion skin casserole, Paris mushroom,
smoked bacon, buttery mash (Gf Sul Cl D)

OVERNIGHT SLOW COOKED FEATHERBLADE OF IRISH BEEF

Grilled Flat Mushroom, Caramelised Red Onions & Roast
Potatoes with a Pink Peppercorn Sauce
(Agf D Cl Sul)

PAN FRIED GNOCCHI

Young Spinach, Wild Mushroom, Peanut Rayu
(E Gw Sul Cl Vg Pn)

WILD ATLANTIC COD

Potato Fondant, Celeriac, Chard, Yuzu Butter Sauce
(F D Gf Sul)

All Served with Seasonal Vegetables

DESSERT

BLACKCURRANT AND GINGER DELICE

On Crushed Hazelnuts, Slated Caramel Ice Cream
(D E Gw So Hn Sul)

DARK CHOCOLATE MARQUISE

Espresso Custard, Amarena Cherries, White Chocolate &
Almond Tuile (Al D E Gw So Sul Wn)

COCONUT & MANGO POSSET

Lime Syrup, Compressed Pineapple, Coconut Crumb
(Vo So Sul Hn)

WARM SPICED APPLE & CROISSANT PUDDING

Bourbon Caramel Sauce, Vanilla Bean Ice Cream
(Al Gw Sul So D E)

TEA & COFFEE

Minimum numbers 15 people - Maximum Numbers 40 People

This dish has been created to contribute to our Zero Food Waste Targets. We are continuously working towards a more sustainable future and by choosing this dish, you are helping us on our journey. To find out more, please speak to our team or read about our 10 commitment Food Charter

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