

# THE METROPOLE HOTEL

CORK

## COLLEGE BALL SAMPLE MENU

### 3 COURSE MENU

#### TO START

##### **Seasonal Carrot & Thyme Soup**

Coriander Cream, Buckley's Brown Soda Bread, Irish Salted Butter  
Agf Cl D Sul Vg Gw Go So Se

#### MAIN COURSE

##### **Pan Roasted English Market Chicken Supreme**

Mash Potatoes, Rosemary Roasted Root Vegetables, Roast Potatoes & a Red Wine Jus  
D Sul Cl

All Served with Seasonal Vegetables

#### DESSERT

##### **White Chocolate Cheesecake**

Mixed Berry Compote, Candied Walnuts  
Gw D E So Se Wn Sul

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#### TEA & COFFEE

Minimum Numbers 150 Guests



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



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PROUDLY CURATED BY TRIGON HOTELS