

THE METROPOLE
Est. HOTEL 1897

AFTERNOON TEA MENU

PÂTISSERIES

The Met "Swiss Roll" with Mulled Berries

(1, 2, 5, 12, 16, 27)

Hot Whiskey Pate de Fruits

(1, 5, 26, 28)

Bramley Apple and Olive Oil Sponge with
5 Spice Mousse

(1, 2, 5, 10, 12, 16, 27)

BAKERY

Freshly Baked Buttermilk Scones, Follain Strawberry
Preserve, Irish Salted Butter and Fresh Cream

(1, 2, 5, 12, 25, 27)

Passion Fruit, Bergamot & Italian Meringue Tartlet

(1, 2, 5, 12, 27)

Hazelnut Praline Choux Bun

(1, 2, 5, 10, 12, 25, 27)

SAVOURY

St. Tola Goat's Curd, Pickled Beetroot & Orange Tart

(1, 5, 12, 25, 27)

Festive Turkey & Cranberry with

Herb Mayonnaise on White Pan

(1, 2, 3, 5, 10, 12, 25)

Spiced Beef, Granary Loaf, Russian Dressing &
House Sauerkraut

(1, 2, 3, 5, 10, 12, 25)

West Cork Smoked Salmon & Irish Trout

Caviar on Buckley's Soda Bread

(1, 2, 3, 5, 7, 10, 12, 25)

40€ PER PERSON

ALLERGENS

1 Milk Products	8 Molluscs	15 Gluten Oats	22 Pistachio Nut
2 Eggs	9 Crustaceans	16 Almonds	23 Pecan Nut
3 Mustard	10 Soya	17 Brazil Nut	24 Hazelnut
4 Celery	11 Sesame	18 Cashew	25 Ask Gluten Free
5 Sulphur Dioxide	12 Gluten Wheat	19 Macadamia Nut	26 Gluten Free
6 Lupin	13 Gluten Barely	20 Peanuts	27 Vegetarian
7 Fish	14 Gluten Rye	21 Walnuts	28 Vegan
			29 Ask Vegan



FESTIVE AFTERNOON TEA AT THE MET

A Timeless Celebration of Indulgence

Step into the heart of our beautifully restored lobby this festive season and experience an afternoon steeped in timeless elegance. Savour the gentle clink of fine china, the aroma of freshly brewed tea, and the joyful hum of conversation beneath the Metropole's iconic red-brick façade.

Delight in a symphony of seasonal flavours with delicate pastries, warm scones with Folláin preserves, and exquisite savoury creations crafted by our talented chefs. Each bite celebrates tradition and creativity, bringing a touch of festive magic to a Cork classic that has been cherished since 1897.

This is more than afternoon tea; it's a moment to pause, indulge, and make memories in the most elegant of surroundings.

Eoghan O'Flynn – Executive Head Chef