



Communion / Confirmation Menu

€50 per person

Starters

Homemade Seasonal Soup

Buckley's Bakery Brown Soda Bread & Glenilen Butter (1, 2, 3, 4, 5, 10, 11, 12, 15, 25, 27)

Cauliflower Croquettes

Chimichurri Salsa, Pickles (3,5,10,12,28)

Pan Fried Garlic Prawns

Pea and Mint Sauce, Extra Virgin Olive Oil, Focaccia (5, 10, 11, 12)

Classic Chicken & Bacon Vol au Vent

Pickled Wild Variety Mushrooms, Confit Leek, Shave Vegetable Salad (5, 8, 10, 11, 27)

Main Courses

Spiced Cauliflower

Puree, Pickled Leaves, Pickled Cauliflower, Orange Dressing (2, 6, 28)

Wild Atlantic Cod

Warm Tartar Sauce, Caramelised Celeriac, Wilted, Baby Gem (1, 4, 5, 7, 26)

Slow Braised Featherblade of Irish Beef

Choux Farcis, Horseradish, Spinach Emulsion, Peppered Jus (1, 4, 5, 26)

Confit Duck Leg

Pressed Potato Pavé, Kale & Wild Mushroom Fricassee, Elderberry Jus (1, 3, 4, 5, 7, 12, 13, 15, 25)

All Served with Seasonal Vegetables & Roast Potatoes

Desserts

Luker 80% Dark Chocolate Delice

Sauternes Poached Pear, Malted Barley Brittle, E.V.O. (1,2,5,12,27)

Poached Apple & Five Spice Mousse Cake

Crème Anglaise, Toasted Walnut, Walnut Dressing (1,2,5,12,27)

Black Treacle Tart

Vanilla Bean Ice Cream (1, 2, 5, 12, 27)

White Chocolate & Berry Cheesecake

Caramelised White Chocolate, Wild Berry Compote (1, 5, 10, 12, 15, 16)

Freshly Brewed Tea and Coffee

The team at The Metropole Hotel would like to thank you for choosing us as your preferred venue for this very special occasion.

1 Milk Products

2 Eggs

3 Mustard

4 Celery

5 Sulphur Dioxide

6 Lupin

7 Fish

8 Molluscs

9 Crustaceans

10 Soya

11 Sesame

12 Gluten Wheat

13 Gluten Barley

14 Gluten Rye

15 Gluten Oats

16 Almonds

17 Brazil Nut

18 Cashew

19 Macadamia Nut

20 Peanuts

21 Walnuts

22 Pistachio Nut

23 Pecan Nut

24 Hazelnut

25 Ask Gluten Free

26 Gluten Free

27 Vegetarian

28 Vegan

29 Ask Vegan



THE METROPOLE
Est. HOTEL 1897