



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