

## Easter Menu

**2 courses €42.50 or 3 courses €50 including tea/coffee**

### Starters

- Homemade Seasonal Soup  
*Buckley's Bakery Brown Soda Bread & Glenilen Butter (1, 2, 3, 4, 5, 10, 11, 12, 15, 25, 27)*
- Roaring Water Bay Mussels  
*Lime & Soy Butter, Fresh Scallions, Toasted Sesame (1,4,5,8,10,11,26)*
- Braised Beef Croquette  
*House Garlic Aioli, Chimichurri, Pickled Red Onions (1,2,3,4,5,12)*
- Warm Spring Goat's Cheese Salad  
*Asparagus, Roasted Baby Potatoes, Ardsallagh Goats Cheese, Golden Beetroot, Lemon Dressing, Pecans (1,3,4,5,23,27)*

### Main Courses

- Spiced Cauliflower  
*Puree, Pickled Leaves, Pickled Cauliflower, Orange Dressing (5,10,28)*
- Wild Atlantic Cod  
*Tenderstem Broccoli, Miso Beurre Blanc, Sesame, Cavalo Nero (1,4,5,7,26)*
- Roasted Striploin of Irish Beef  
*Potato Gratin, Roasted Beetroot, Horseradish, Spinach Emulsion, Peppered Jus (1,4,5,26)*
- Pressed Confit Pork Shoulder  
*Pressed Potato Pavé, Kale & Wild Mushroom Fricassee, Mustard Jus (1,4,5,12,25)*

All Served with Seasonal Vegetables & Roast Potatoes

### Desserts

- Luker 80% Dark Chocolate Delice  
*Sauternes Poached Pear, Malted Barley Brittle, E.V.O. (1,2,10,26)*
- Poached Apple & Five Spice Mousse Cake  
*Crème Anglaise, Toasted Walnut, Walnut Dressing (1,2,5,12,21,27)*
- Sticky Toffee Pudding  
*Butterscotch Sauce, Vanilla Bean Ice Cream (1,2,5,12,27)*
- The Metropole Sherry Trifle  
*80% Dark Chocolate, Madeira, Rhubarb, Crème Anglaise (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	7 Fish	13 Gluten Barley	19 Macadamia Nut	25 Ask Gluten Free
2 Eggs	8 Molluscs	14 Gluten Rye	20 Peanuts	26 Gluten Free
3 Mustard	9 Crustaceans	15 Gluten Oats	21 Walnuts	27 Vegetarian
4 Celery	10 Soya	16 Almonds	22 Pistachio Nut	28 Vegan
5 Sulphur Dioxide	11 Sesame	17 Brazil Nut	23 Pecan Nut	29 Ask Vegan
6 Lupin	12 Gluten Wheat	18 Cashew	24 Hazelnut	