



THE METROPOLE  
Est. HOTEL 1897

# FESTIVE *Buffet*

Minimum 40 Guests

Starting from €35pp

Includes:

1 Hot Dish

1 Side

Bread & Dips

Optional Add Ons:

2 Salads +€8pp | Additional Hot Dish +€12pp | Dessert Platter +€9pp

Hot Selection – Choose One Item

- Roast Turkey & Ham With a Herb Stuffing & Red Wine Gravy | 1,4,5,12,25
- Cashew & Chestnut Wellington with Roasted Root Vegetables | 3,4,5,12,18,28
- Wild Atlantic Seafood and Leek Casserole | 1,4,7,9,26
- Thai Yellow Squash & Sweet Potato curry | 4,5,26,27,28
- Sautéed West Cork Beef Stroganoff | 1,4,5,26
- Thai Yellow Curry with Tim Mulcahy's Chicken | 3,4,5,26
- Cork's Famous Murphy's & Beef Stew | 1,3,4,5,13

Extra Main Hot Selection – Choose One Items €12 supplement

Served with :

Selection of Breads & Dips | 1,3,5,11,12,16,25,27,29

And – Choose One Item

New season roasted baby potato | 1,26

Saffron Rice | 26

Buttery Mashed Potatoes | 1,5,26

Salad Selection – Choose Two Items €8 supplement

- Winter Salad with Roasted Beets and Pomegranate | 3,5,26,28
- Crushed baby potato salad with smoked bacon and lemon dressing | 3,5,26
- Superfood salad, Quinoa, Chickpeas & Cranberries | 3,5,26,29
- Radicchio, Chestnut, Squash & Blue Cheese Dressing | 1,3,5,26,27
- Classic Caesar salad, herb croutons, baby gem, Creamy Dressing | 1,2,3,5,7,12,25
- Thai noodle salad, stir fried vegetables, Soy Dressing | 2,5,10,11,12,27

Dessert Add on, choose Two Items, €9 supplement

- White Chocolate & Festive Berry Cheesecake with Caramelised White Chocolate | 1,5,10,12,16
- Chocolate Fudge Brownie with Candied Pecan | 1,2,5,10,12,16,23,27
- Winter Mulled Berry Meringue, Vanilla Whipped Cream, Toasted Almonds | 1,2,16,26,27
- Warm Christmas Plum Pudding with Brandy Crème Anglaise | 1,2,5,12,16,27



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## FESTIVE *Private Dining*

TO START - PLEASE CHOOSE TWO (1 HOT & 1 COLD)

### HOT STARTERS

#### CHEFS SOUP OF THE DAY

Buckley's Brown Soda Bread, Irish Salted Butter

#### WEST CORK BLACK PUDDING EN CROUTE

Butternut Squash Puree, Fresh Herb Salad, Elderberry Dressing

#### SLOW COOKED BELLY OF WEST CORK PORK

Cannellini Bean, Sun Blushed Tomato & Red Onion Salad,

Romesco Sauce, Rocket Leaves.

#### CROUSTILLANT OF IRISH CHICKEN & SMOKED BACON

Puff Pastry, White Wine Cream Sauce, Fresh Herb & Shaved Raw  
Vegetable Salad

### COLD STARTERS

#### HERITAGE BEETROOTS ARDSALLAGH GOATS' CHEESE,

Candied Walnuts, Pickled Red Onions, Honey & Mustard Dressing

#### ENGLISH MARKET CHICKEN LIVER PARFAIT

Red Onion Compote, Watercress Leaves, Orange &

Mustard Dressing, Mini Brioche

#### FESTIVE IRISH SMOKED SALMON SALAD

Baby Potatoes, Pickled Cucumber, Orange Segments, Lemon Oil

#### LOCAL HAM HOCK & LEEK TERRINE

Mustard Mayonnaise, Apple & Chilli Salsa, Mustard Leaves

### MAIN COURSE - CHOICE OF TWO

#### SLOW BRAISED FEATHER BLADE OF BEEF

Wild Mushrooms, Champ Potato, Sprouting Broccolis, Red Wine & Thyme Jus

#### LEMON & BASIL CRUSTED WILD ATLANTIC HAKE

Champ Potato, Sprouting Broccolis, Saffron & Prosecco Sauce

#### CLASSIC ROAST TURKEY & HONEY GLAZED HAM

Sage and Orange Stuffing, Confit Carrot, Champ Potato, Roast Gravy

#### GRILLED IRISH SALMON FILLET

Curried Cauliflower, Potato Croquette, Parsley, Golden Raisin & Lemon Gremolata

#### CHESTNUT & CASHEW WELLINGTON

Glazed Root Vegetables, Charred Broccoli, Honey and Thyme Dressing

All Served with Golden Roast Potatoes & Seasonal Vegetables on the Table

### MAIN COURSE - SUPPLEMENTS

#### 8OZ SIRLOIN STEAK €15.00

Wild Mushrooms, Champ Potato, Sprouting Broccolis, Red  
Wine & Thyme Jus

#### ROASTED MONKFISH €15.00

Charred Tender Stem Broccoli, Crab & Potato Croquette,  
Saffron Velouté

### DESSERT- PLEASE CHOOSE TWO (OR DESSERT PLATE)

#### WINTER MULLED BERRY MERINGUE

With Vanilla Whipped Cream & Toasted Almonds

#### WARM CHRISTMAS PLUM PUDDING

With Brandy Creme Anglaise

#### WARM APPLE CRUMBLE TART

5 spice Custard, Chantilly Cream

#### WHITE CHOCOLATE & FESTIVE BERRY CHEESECAKE

with Caramelised White Chocolate & Mulled Berries

#### PEAR & ALMOND MOUSSE FINANCIER

With Pear & Cinnamon Compote, Crème Anglaise

#### CHOCOLATE FUDGE BROWNIE

With Chocolate Sauce & Candied Pecan

### DESSERT PLATE

Dark Chocolate Delice, Winter Berry Cheesecake, Croissant &  
Cranberry Bread & Butter Pudding



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## FESTIVE *Private Dining*

Celebrate the festive season with a private Christmas dining experience in one of our elegant event spaces. Perfect for corporate gatherings, team celebrations, clubs and associations.

Available in:

Beckett Suite (40–80 Guests)

Douglas Vance Suite (80–120 Guests)

Ballroom (120–250 Guests)

40 - 200 Guests

### 3 COURSE CHRISTMAS BANQUETING

€70 Per Person

Includes:

Choice of Starter or Soup

Choice of Main Course

Set Dessert

Tea & Coffee

### 4 COURSE CHRISTMAS BANQUETING

€75 Per Person

Includes:

Set Starter

Soup Course

Choice of Main Course

Set Dessert

Tea & Coffee

Both packages can be tailored to suit your group and provide the perfect setting for a memorable festive celebration.



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## FESTIVE *Party Night's*

Inclusive of the €90pp Party Night Package

### To Start

#### BUTTERNUT SQUASH & SAGE SOUP

Leek Oil, Buckley's Brown Soda Bread, Irish Salted Butter. (1,2,3,4,5,10,11,12,15,25,27)

Or

#### FESTIVE SMOKED IRISH SALMON SALAD

Baby Potatoes, Pickled Cucumber, Orange Segments, Lemon Oil (3,5,7,26)

### Main Course

#### LEMON & BASIL CRUSTED WILD ATLANTIC HAKE

Champ Potato, Sprouting Broccolis, Saffron & Prosecco Cream Sauce (1,5,7,26)

Or

#### CLASSIC ROAST TURKEY AND HONEY GLAZED HAM

Sage and Orange Stuffing, Confit Carrot, Champ Potato, Roast Gravy (1,4,5,12,25)

All Served with Seasonal Vegetables & Roast Potatoes (1,5,26)

### ASSIETTE OF DESSERTS

Dark Chocolate Delice (1,2,10,12,16,27)

Winter berry cheesecake (1,5,10,12,16)

Croissant & Cranberry Bread & Butter Pudding (1,2,5,10,12,27)

Served with Chantilly Cream, Mulled Berries & Caramelised White Chocolate (1,5,10,26,27)

Freshly Brewed Tea & Coffee