



New Years Eve

THE METROPOLE HOTEL
CORK



To Start

SMOKED SALMON & ARDSALLAGH GOATS CHEESE ROULADE

Olive Tapenade, Winter Leaf & Cranberry Salad, Elderberry Dressing. (F,E,Mu,Gw,Cr,D)

Or

CURRIED PARSNIP AND CARROT SOUP

Harissa Oil, Homemade Brown Soda Bread, Irish Salted Butter.

(D, Cl, Gw, E, Sul, Go)

Mid Course

CHAMPAGNE SORBET with Fresh Strawberry

Main Course

GARLIC & HERB ROASTED WILD ATLANTIC HAKE
Balsamic Roasted Squash, Champ Potato, Dill & Lemon Cream Sauce (F, D, Cl, Sul)

Or

CLASSIC ROAST TURKEY AND HONEY GLAZED HAM
Sage and Orange Stuffing, Champ Potato, Roast Gravy (Sul,D,Cl,Gw)

Served with Seasonal Vegetables & Roast Potatoes (D,Sul)

ASSIETTE OF DESSERTS

DARK CHOCOLATE and Walnut Tartlet

Or

WINTER BERRY CHEESECAKE

To Finish

Freshly Brewed Tea & Coffee

Mince Pies

(Gw, D, E, Sul, N)

Allergens:

(D) Dairy (Ms) Molluscs (E) Eggs (M) Mustard (F) Fish (C) Celery (X) Sulphates (Cr) Crustaceans (P) Peanuts (Sb) Soybeans (Ss) Sesame Seeds (L) Lupin (Gw) Wheat (Gc) Wholemeal (Wr) Rye (Go) Oats (N) Nuts (Nw) Walnuts (Np) Pistachio (Nc) Cashew (Nh) Hazelnuts (Na) Almonds (Vo) Vegan Option (GF) Gluten Free.

All our meats, poultry & game are "Feile Bia" approved & our beef is 100% Irish.