



# Metropole Hotel

VENUE & SPA

## — FESTIVE MENU — PRE ORDER FORM 2023

Lead Name \_\_\_\_\_

Date of meal \_\_\_\_\_

Total Numbers \_\_\_\_\_

Time requested \_\_\_\_\_

- |  |                |              |                   |                |             |              |              |             |                      |                    |                   |                      |           |           |                   |
|--|----------------|--------------|-------------------|----------------|-------------|--------------|--------------|-------------|----------------------|--------------------|-------------------|----------------------|-----------|-----------|-------------------|
|  | Vegetable Soup | Hock Terrine | Crayfish Cocktail | Beetroot Salad | Cheese pate | Roast Turkey | Braised Beef | Steamed Cod | Butternut Wellington | Vegan Shepherd Pie | Christmas Pudding | Cointreau Cheesecake | Choux bun | Plum Tart | Cheese & Biscuits |
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Dietary

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TOTALS =

**Terms & Conditions:**

All bookings will be held provisionally for up to 7 days or until written confirmation is received. If confirmation has not been received, provisional bookings are then released after without prior notice. Full payment, final numbers and menu pre-orders are required 15 days prior to your meal. Payment is non-refundable.

This is to confirm that we have read and agree to the terms and conditions.

Signed .....

Name .....

PAGE \_\_\_\_ of \_\_\_\_

Date .....



## Metropole Hotel

VENUE & SPA

### Festive Menu 2023

**Chunky roasted winter vegetable soup**, herbed croutons (GF, V, VE)

**Ham hock and pea terrine**, pickled mustard vegetables, ciabatta toast

**Crayfish and prawn cocktail**, marie rose mayonnaise, buttered brown bread

**Beetroot salad**, red and golden beetroot, roasted red peppers, pickled onions, wild rocket (GF, V, VE)

**Welsh cheese and garlic pate**, plum chutney, focaccia

~oOo~

**Traditional roast breast turkey,**

onion and sage stuffing, pigs in blankets, garlic and rosemary roasted potatoes, gravy

**Braised feather blade of beef,**

creamy mashed potatoes, bourguignon garnish, red wine jus

**Steam Cod fillet,**

Stuffed with carrots, leeks, courgettes, crushed parsley new potatoes, watercress mornay sauce

**Roasted butternut squash and thyme wellington,**

spinach pancake, mushrooms, roasted tomato sauce, garlic and rosemary roasted potatoes (V, VE)

**Vegan lentil shepherd's pie,**

red wine gravy (V, VE)

~oOo~

**Traditional Christmas pudding**, red currant compote, brandy Sauce

**Orange and cointreau cheesecake**, candied orange

**Choux bun**, chantilly cream, Baileys, and chocolate sauce

**Plum and cranberry tart**, coconut Sauce

**Selection of Welsh cheese**, chutney, crackers

~oOo~

**Tea or coffee with mince pie**

Before ordering, please speak to our staff if you have a food allergy or intolerance. Please note our dishes are prepared in areas where allergenic ingredients are present, so we cannot guarantee that our dishes are 100% free of these ingredients.