



Metropole Hotel
VENUE & SPA

Saturday 3rd February 2024
6 Course Taster Menu

Roasted Parsnip and Apple Soup
topped with Apple Crisps

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Chicken and Ham Hock Pressing
Pickled Mushrooms, Dijon Mayonnaise and Toasted Focaccia

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Cajun Spiced Salmon
Spinach Puree

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Pan Fried Fillet of Steak
*Dauphinoise Potatoes, Sweet Potato and Vanilla Puree,
Balsamic Vine Cherry Tomatoes, Tenderstem Broccoli and a Red Wine Jus*

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Plum Tart
Coconut Compote and Mango Sorbet

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Baked Camembert (one sharing between two)
Welsh Fruit Chutney

Please note that our dishes may contain one of more of the following allergens; cereal, peanuts, nuts, fish, shellfish, sesame seeds, eggs, milk, soya, celery and celeriac, mustard, lupin, sulphur dioxide and sulphites. If in doubt, please ask a member of staff.

We buy our ingredients from trusted local suppliers.
All our meat, fish and shellfish is, to the best of our knowledge, responsibly and sustainably farmed.