



Metropole Hotel

VENUE & SPA

6 Course Taster Menu

Pea, Cider and Mint Soup

~

Duck Pressing with Toasted Focaccia, Plum Puree and Caper Berries

~

Crispy Sea Bass with Beetroot Puree

~

Pan Fried Fillet of Steak Served with Dauphinoise Potatoes, Butternut Squash Puree, Balsamic Vine Cherry Tomatoes, Tender stem Broccoli and a Red Wine Jus

~

White Chocolate Panna Cotta with a Raspberry Compote and a Passion Fruit Jelly

~

Baked Camembert with Welsh Fruit Chutney
(To Be Shared Between Two People)

Please note that our dishes may contain one or 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.*