



Metropole Hotel
VENUE & SPA

Gourmet 6-Course Taster Menu

Celeriac and Watercress Soup with Truffle Oil

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Chicken, Apricot and Pancetta Pressing, Toasted Focaccia,
Wholegrain Mustard Mayonnaise, Sweet Pepper Drops & Pickled
Cucumber

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Grilled Monkfish on a base of Sesame Seaweed and Mango Puree

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Panfried Fillet of Beef with Rosemary and Garlic Potato Cake,
Burnt Onion Puree, Tenderstem Broccoli, Balsamic Cherry
Tomatoes and Red Wine Jus

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Lemon Meringue Cheesecake

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Welsh Cheese and Biscuits with Cotton Candy Grapes, Plum
Chutney and Biscuits