

The Kitchen

Mother's Day Menu

€25 per person



✿Appetizers ✿

Chef's Soup of the Day

Goat's Cheese Tartlet (MK, SP, WH)

Irish goat's cheese in a light pastry case oven baked until soft served with seasonal salad garnish

Dublin Smoked Salmon (FH, WH, MK, SP)

Double smoked Irish salmon served with seasonal side salad garnish, horseradish sauce, finely sliced red onion, capers and traditional brown soda bread

Metro House Salad (FH, SP, MK)

Crisp cos lettuce, cucumber, shredded carrots, finely sliced red onions, sun dried mixed peppers, tomato, goat's cheese, baby potatoes and balsamic vinegar

✿The Main Event ✿

100% Irish Sirloin Steak (MK, SP, WH)

Certified angus sirloin steak cooked to your liking served with herb and garlic roasted baby potatoes and onion rings

Stuffed Chicken Supreme (WH, MK, SP)

Oven baked chicken supreme stuffed with garden herb bread stuffing, wrapped in bacon and served with a red wine jus, roast vegetables on a bed of champ mash potato

Teriyaki Glazed Salmon (FH, SP)

Baked Atlantic salmon fillet with roast vegetables and rice served with fresh mushy peas and wedge of lemon

BBQ RIBS (MK, SP, EG, MD)

Tender grilled pork spare ribs in an authentic smoky barbecue sauce served with Cajun spiced potato wedges and seasonal side salad

Tiger prawn pasta (WH, CS, MK, SP)

A selection of beautiful plump tiger prawns sautéed in fresh garlic and cooked in a Parmesan cream sauce served with Tagliatelle pasta and a side of garlic bread

✿Desserts ✿

Chef's Chocolate Pudding (MK, WH, PN, SP, EG)

Warm chocolate pudding served with a choice of ice cream.

Toffee Pudding (WH, MK, PN, SP, EG)

A closely guarded secret ingredient warm toffee pudding served with a choice of ice cream and toffee sauce

Baileys Cheesecake (MK, EG, WH, SP)

A beautifully light cheesecake with a biscuit base topped with Irish cream liquor served with a choice of ice creams and chocolate sauce