

GOURMET FOOD PARLOUR CATERING

GOURMET FOOD OFFERINGS
FOR THE **HOLIDAY** SEASON



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GOURMET DELIVERED TO YOU

Whether you're hosting your team Christmas party or have a family event at home to plan for, our team will work to ensure you can celebrate gourmet-style this Christmas season!

WHAT WE CAN PROVIDE

Delivery to your home, office, or venue

Unique Corporate Christmas Set Menu

Restaurant-quality food prepared by a team of dedicated Gourmet Food Parlour Chefs

Locally sourced, Irish artisan produce of exceptional quality

Get in touch today and let us help you plan your Christmas event!

MAKE AN ENQUIRY



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*Made at our place,
enjoyed at yours*



CORPORATE CHRISTMAS

Set Menu

Served Buffet Style (Minimum order 10 people)

1 Course €17 | 2 Courses €23 | 3 Courses €27.5

STARTERS

(Inclusive of VAT)

Choose one option

ROASTED SWEET POTATO & COCONUT SOUP

Freshly baked mini loaf, butter [VE] [14]

INDIVIDUAL FESTIVE PRAWN COCKTAIL

Wild Atlantic prawns in a lightly spiced Marie Rose sauce, served on crisp lettuce. (5,7,2)

SMOKED SALMON PLATTER (€3.00 supplement per person)

An elegant platter with oak-smoked Irish salmon, mini capers & citrus creme fraiche served with freshly baked Guinness bread [1,1,4,5,6,11]

MAINS

Choose one option (minimum 10 per item)

SLOW COOKED ROAST BEEF

Tender Irish beef, slow roasted and finished with a rich red wine jus [GF] [8,12,14]

ROASTED TURKEY & HONEY GLAZED HAM

Classic roast turkey paired with sweet honey-glazed ham, served with onion, thyme & sage stuffing with a port and cranberry reduction [1,1,8,10,12,14]

CLASSIC BAKED SALMON

Succulent Atlantic salmon, oven-baked and served with a delicate lemon and dill beurre blanc [GF] [4,6,12]

Vegetarian Options (minimum 6 per item)

WILD MUSHROOM BOURGUIGNON

A hearty medley of wild mushrooms, baby carrots, and pearl onions gently braised in a rich red wine and herb gravy (V) [GF] [4,8,10,12,14]

WINTER VEGAN TAGINE

A warming blend of green lentils, root vegetables, and chickpeas slow-cooked with fragrant Moroccan spices [10, 14]



CORPORATE CHRISTMAS

Set Menu

Served Buffet Style (Minimum order 10 people)

1 Course €17 | 2 Courses €23 | 3 Courses €27.5

SIDES

CHOOSE 3

BUTTERED FRENCH BEANS (4)

CREAMY MASH POTATOES [4]

SEASONAL ROAST POTATOES WITH SEA SALT & ROSEMARY

ROASTED BRUSSELS SPROUTS WITH SMOKED LARDONS (4)

HONEY GLAZED ROASTED CARROTS & PARSNIPS (4)

CITRIUS GREEN LENTILS

DESSERT

INDIVIDUAL DESSERTS

PLEASE CHOOSE TWO OPTIONS

MINCE PIES

Served with Chantilly cream [1,1,4,5]

APPLE & CINNAMON CRUMBLE

Served with Chantilly cream [1,1,4,5]

RASPBERRY & WHITE CHOCOLATE ROULADE

[GF] [4,5]

BAILEY'S IRISH CREAM CHEESE CAKE

[1,4,5,12]



CORPORATE CHRISTMAS ADD ON

Elevate your office Christmas party with our festive add on to your set menu.

MULLED WINE & MINCE PIE RECEPTION

€8.50 per person

Available upon request. Minimum order of 25 people.

Non alcoholic option available upon request



Offerings within are subject to change due to culinary development and seasonal availability. We can accommodate all dietary and allergy restrictions on-site. On most occasions, the kitchen can alter a dish without compromising the integrity. All precaution is taken while preparing food in our kitchens. Our kitchen is NOT a nut and gluten free environment.

CHRISTMAS NIBBLES GRAZING BOARDS

CHRISTMAS CHARCUTERIE GRAZING BOARD

Small €55 | Large €90

Small serves 5-6 | Large serves 8-10

Selection of cured meats - cheeses - mixed olives - sun-dried tomatoes - roasted peppers - crackers - hummus - red pesto - basil pesto

THE FESTIVE FISHERMAN

Small €60 | Large €95

Small serves 5-6 | Large serves 8-10

Smoked salmon - tiger prawns - dressed crab meat with lime & dill - Marie Rose sauce - lime cream cheese - Guinness bread

WINTER CHEESEBOARD

Small €55 | Large €90

Small serves 5-6 | Large serves 8-10

Selection of handpicked Irish & French festive cheeses - olives - crackers - grapes - cranberry sauce - tomato relish

BESPOKE FESTIVE GRAZING TABLE

Starting at €250

Please enquire with us for more information.

Cater for your party of 20 or more with a festive grazing table, made bespoke for you and your guests' needs. We can provide a table if needed.

PERSONAL GRAZING POTS €12.5 EACH

Min order 20 | 10 of each min

Veg & Char // Served with honey & Chutney - allergens needed



CHRISTMAS CANAPÉ MENU

Christmas Cold Canapé Selection

Minimum order 30 people

Choice of 3 €12.50 pp | Choice of 5 €17.50 pp

Roasted turkey & sage mousse, crispy pancetta, honey-glazed fig
(1.1, 5)

Brandy & thyme chicken liver pâté, caramelised shallots, red currant
(1.1, 4, 12)

Goat's cheese with cranberry & chestnut tartlet
(V) (1.1, 2, 4)

Smoked salmon & dill mousse, baby capers, basil tartlet
(1.1, 4, 6, 10)

Crispy chorizo, saffron cream cheese, pastry shell, micro herbs
(1.1, 4)

Spiced falafel, sundried tomato hummus
[VE] (1.1)

Infused basil pesto tofu, piquillo pepper, kalamata olive
[VE] (8)

Festive Hot Finger Food

Minimum order 20 people

Choice of 3 €14 pp | Choice of 4 €18 pp

Turkey sliders with brie cheese & cranberry sauce
2 per portion (1.1, 4, 5)

Honey & orange glazed mini salmon skewers
1 per person (6, 8, 10, 11)

Brie, bacon & cranberry parcels, crushed chestnut
2 per portion (1.1, 2, 4)

Turkey, sage & pancetta meatballs in tomato & mascarpone sauce
3 per person (4, 5, 8, 10)

Lemon & garlic chicken skewers
2 per portion

Sweet & sticky cocktail sausages
4 per portion (1.1, 8, 10)







ALLERGENS INFO

ALLERGEN KEY

1. GLUTEN (1.1 WHEAT 1.2 RYE 1.3 BARLEY 1.4 OATS) 2. NUTS (2.1 ALMONDS 2.2 HAZELNUTS 2.3 WALNUTS 2.4 CASHEWS 2.5 PECAN NUTS 2.6 BRAZIL NUTS 2.7 PISTACHIO NUTS 2.8 MACADAMIA/QUEENSLAND NUT) 3. PEANUTS 4. MILK 5. EGGS 6. FISH 7. CRUSTACEANS (7.1 CRAB 7.2 PRAWNS 7.3 LOBSTERS 7.4 CRAYFISH) 8. SOYBEANS 9. MOLLUSCS (9.1 MUSSELS 9.2 OYSTERS 9.3 SQUID 9.4 SNAILS) 10. MUSTARD 11. SESAME SEEDS 12. SULPHUR DIOXIDE & SULPHITES 13. LUPIN 14. CELERY

[GF] GLUTEN FREE • [V] VEGETARIAN • [VE] VEGAN

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PLEASE NOTE

GFP's food and beverage minimums are tailored event specific and determined by the date, time, guest count, and space needed to fulfill your request.

GFP only works with the highest quality purveyors to provide an unrivalled catering experience to your guests.

As we strive to provide the freshest of ingredients for our seasonal menus, food items and pricing listed is subject to change at any time.

Please enquire with your GFP Catering representative for ordering guidelines and T&C's







GOURMET FOOD PARLOUR

RESTAURANTS • CATERING



Prepared with care by the
GFP team and delivered
directly to *you*



We're now accepting orders for Christmas 2025

Enquiries - catering@gourmetfoodparlour.com

For more information, please call +353 (01) 895 7565

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