GOURMET FOOD PARLOUR

JOIN US FOR THE HOLIDAY SEASON



DUN LAOGHAIRE Unit 3 Harbour Sq. Crofton Road Dun Laoghaire Co. Dublin A96 E9P7

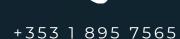
DUNSHAUGHLIN Fingal Court Main St Dunshaughlin Co. Meath A85 EC44

> MALAHIDE Gannon Park Coast Road Malahide Co. Dublin K36 YA97

> SWORDS North Street Swords Co. Dublin K67 P825

SANTRY Northwood Avenue Northwood Plaza Santry Demense Santry, Dublin 9 D09 P832

SALTHILL 14 Lenaboy Gardens Salthill Galway H91 A37N





reservations@gourmetfoodparlour.com



www.gourmetfoodparlour.com



THIS CHRISTMAS SEASON AT YOUR LOCAL GOURMET FOOD PARLOUR

Whether it's an end of year outing with your team, a Christmas catch up with friends, or you're just looking to have the family get-together somewhere where you won't have to do the cleaning-up afterwards. Gourmet Food Parlour has your Christmas covered this festive season!

WHAT WE PROVIDE

- Christmas Set Menus catering to groups of any size
- Locally Sourced Irish Artisan produce of exceptional quality
- Christmas at Home Hamper, prepared by our team for you to serve at home.
- Venue Hires in which to host your Christmas celebration
- Bookings for Breakfast, Lunch & Dinner
- Dedicated Reservations Team to assist with your booking
- Looking for something in particular? No problem, we're here to help.

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

OUR TEAM

Email <u>reservations@gourmetfoodparlour.com</u> Phone +353 1 895 7565

Christmas food and fare made for

you

CHRISTMAS LUNCH SET MENU

2 Course €28 | 3 Course €32

Y Welcome drink on arrival - Prosecco, Wine or Christmas Spritzer €7.50

Mains

GFP ROAST

Starters

SOUP OF THE DAY

Served with homemade brown bread. [ask server][V]

BUFFALO CHICKEN WINGS

Celery sticks, blue cheese aioli. [1.1, 4, 5, 8, 10, 11, 12, 14]

TORPEDO PRAWNS

Chili jam, chared lemon. [1.1, 7.2]

CAJUN CHICKEN CAESAR SALAD

Baby gem, croutons, parmesan cloud, basil caesar dressing. [1.1, 4, 5, 6, 10]

> BUFFALO TEMPURA CAULIFLOWER BITES

Tzatziki style vegan yoghurt dip. [1.1, 8] [VE] Roast turkey, homemade baked ham, brussels sprouts, creamy mash potato, onion & sage stuffing, chefs gravy. [1.1, 4, 8, 10, 12, 14]

THAI STYLE PRAWN RED CURRY

Red curry, butterbean, red peppers, red potatoes, fragrant basmati rice. (Vegan option available) [8, 14, 15] [VE] [V] [GF]

GOURMET SMASH BURGER

Two premium Irish beef patties, American cheese, caramelised onion, pickles, secret GFP sauce, brioche bun, rustic fries, onion rings. [1.1, 4, 5, 8, 10]

CAJUN CHICKEN QUESADILLAS

Cajun chicken, Monterey Jack cheese, tomato salsa, guacamole & sour cream dips, rustic fries. [1.1, 4, 5, 8, 12]

GRILLED HALLOUMI BURGER

Grilled halloumi cheese roasted red peppers Pico the Gallio , crispy lettuce, cranberry mayonnaise served with sweet fries. [1.1, 4, 5, 8] [V]

Desserts

CHRISTMAS PUDDING

with custard cream. [1.1, 2, 4,5, 8, 12] [VE available]

APPLE CINNAMON CRUMBLE

served with vanilla ice cream. [1.1, 4, 5]

BAILEY'S CHEESECAKE

with salt & caramel sauce. [1.1, 4, 5, 12]

CHRISTMAS ROULADE

White chocolate raspberry roulade, cranberry sauce, white chocolate shavings. [4, 5]



CHRISTMAS DINNER SET MENU

2 Course €34 | 3 Course €39

Welcome drink on arrival - Prosecco, Wine or Christmas Spritzer €7.50

Starters

Mains

BUFFALO CHICKEN WINGS Served with celery sticks and blue cheese aioli. [1.1, 4, 5, 8, 10, 11, 12, 14]

CARAMELISED BRIE ONION TART

Crushed pistachio, caramelised fig, chili honey. [1.1, 2.7, 4, 5, 12]

ROASTED RED PEPPER HUMMUS

Smoked paprika, artichoke heart, roasted chickpea, served with garlic & coriander flatbread. [1.1, 11] [[VE] [GF] option available]

GOATS CHEESE BON-BON SALAD

Mixed baby lettuce, orange segments, roasted beetroot & beetroot puree, citrus dressing. [1.1, 4, 5, 12] [V]

PRAWN COCKTAIL SALAD

Lime & chili marinated tiger prawns, avocado, baby gem, red onion, cherry tomatoes, Bloody Mary dressing. [4, 5, 7.2, 10]

HOMEMADE BRANDY & THYME CHICKEN LIVER PÂTÉ

Vodka cranberry sauce, toasted rustic bread. [1.1, 4, 8, 12]

PREMIUM SLOW BRAISED BEEF Slow braised feather blade, creamy mash potatoes, celeriac puree, baby carrots, red wine jus. [4, 10, 12, 14]

CATCH OF THE WEEK Fish special of the day.

CRISPY DUCK PAPPARDELLE

Pappardelle pasta, Shimeji mushrooms, sundried tomatoes in creamy parmesan sauce and tomato ragout topped with crispy duck. [1.1, 4, 5, 12]

GFP ROAST

Roast turkey, homemade baked ham, brussels sprouts, creamy mash potato, onion & sage stuffing, chefs gravy. [1.1, 4, 10, 12, 14]

CHICKEN SUPREME

Lemon & garlic roasted chicken supreme, smoked pancetta creamy mash potatoes, grilled green vegetable, thyme jus. [4, 10, 11, 12, 14]

PORCINI & WILD MUSHROOM BOURGUIGNON

Wild mushrooms, porcini bourguignon with roasted crushed chestnuts served with potato gnocchi. [1.1, 8, 12, 14][VE]

Desserts

CHRISTMAS PUDDING Vanilla ice cream and warm custard cream. (VE chocolate sauce available)

APPLE CINNAMON CRUMBLE Vanilla ice cream. [1.1, 4, 5]

BAILEY'S CHEESECAKE Salt & caramel sauce.

CHRISTMAS ROULADE

Cranberry & honey sauce, white chocolate shavings. [4, 5]

GELATO MARTINUCCI PISTACHIO TRUFFLE

Ice cream tart stuffed with pistachio cream, topped with crushed pistachio, white chocolate sauce. [1.1, 2.1, 2.7, 4, 5]

SWORDS FESTIVE TAPAS DINNER MENU

Three courses €33, including a Rossini/Bellini

First Course

LOUISIANA WINGS Blue cheese dip, celery, sesame seeds [1.1, 4, 5, 8, 11, 12, 14]

> BUFFALO TEMPURA CAULIFLOWER BITES Vegan Tzatziki yoghurt dip [VE][1.1, 8]

PIL PIL PRAWNS White wine, chilli, garlic, and shallot, sriracha, crusty sourdough [1.1, 7.2, 12]

PRAWN COCKTAIL SALAD

Lime and Chilli marinated tiger prawns, avocado, baby gem, red onion, cherry tomato, bloody Mary dressing [4,5, 7.2, 10] Second Course

CHRISTMAS ROAST TURKEY AND HAM BON BONS Pork and sage stuffing, vodka cranberry aioli [1, 4, 5, 12, 14]

CARAMALISED BRIE AND ONION TART

Crushed pistachio, caramelised fig, chilli honey [1.1, 2.7, 4, 5, 12]

ROASTED RED PEPPER HOUMMUS

Smoked paprika, artichoke heart, roasted chickpea, garlic and coriander flat bread [1.1, 11]

SLOW COOKED PORK BELLY BITES Roast apple compote, black pudding

crumb, crispy onion [1.1, 12, 14]

Third Course

CHRISTMAS PUDDING

Vanilla ice cream and warm custard cream [1.1, 2,4, 5, 8, 12]

APPLE CINAMMON CRUMBLE

Vanilla ice cream [1.1, 4, 5]

BAILEY'S CHEESECAKE Salt and caramel sauce [1.1, 4, 5, 12]

CHRISTMAS ROULADE

White chocolate and raspberry roulade, cranberry sauce, white chocolate shavings

[4, 5]



CHRISTMAS DINNER AT HOME HAMPER

Made at our place, enjoyed at yours and there will be enough for turkey and ham sambos!

Option 1 / Two Courses (Starter & Main or Main & Dessert)

€210 - Serves 4-6 People €260 - Serves 6-8 People

Option 2 / Three Courses (Starter, Main & Dessert) €250 - Serves 4-6 People €310 - Serves 6-8 People

Option 3 / Two Courses & Wines (Starter & Main or Main & Dessert)
€275- Serves 4-6 People (3x bottles wine - 1 white, 1 red & 1 sparkling)
€360 - Serves 6-8 People (6x bottles wine - 2 white, 2 red & 2 sparkling)

Option 4 / Three Courses & Wines (Starter, Main & Dessert) €310 - Serves 4-6 People (3x bottles wine - 1 white, 1 red & 1 sparkling) €420 - Serves 6-8 People (6x bottles wine - 2 white, 2 red & 2 sparkling)

White Wine - Opawa Sauvignon Blanc, Marlborough New Zealand Red Wine - Doppio Passo, Primitivo, Puglia, Italy [12] Sparkling - Santa Margherita Frizzante Onda Doc [12]

ALLERGENS KEY

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
 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
 All precaution is taken while preparing food in our kitchens. Our kitchen is NOT a nut and gluten free environment



PLEASE NOTE

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 our GFP Reservations representative for guidance and T&C's



GOURMET FOOD PARLOUR

GROUP BOOKINGS

Enjoy the intimacy of one of our Parlour rooms for you and your guests at our Santry, Swords & Dun Laoghaire restaurants.

Looking to make a large booking to dine in style? Why not book a table at one of our six restaurants -Malahide, Dunshaughlin, Salthill, Swords, Santry and Dun Laoghaire.

reservations@gourmetfoodparlour.com

GOURMET AT HOME

Prepared by our catering team for you to heat and serve at home. Our Gourmet at Home Hamper lets us take the stress out of your Christmas day.

GFP Christmas at Home: A full Christmas dinner banquette.

linda@gourmetfoodparlour.com

#GFP VOUCHERS

For the Foodie in your life, a Gourmet Food Parlour gift card makes the ideal Christmas Present.

Purchase in restaurant at your local Gourmet Food Parlour or online at www.gourmetfoodparlour.com



Get in touch today and let us help you plan your Christmas event! Catering for groups of all sizes with delivery to your home, office, or venue . A unique Christmas Set Menu of restaurant quality food prepared by a team of dedicated Gourmet Food Parlour Chefs.

catering@gourmetfoodparlour.com

VISIT OUR WEBSITE



VISIT OUR WEBSITE FOR MORE INFORMATION AND TO DOWNLOAD OUR CATERING AND CHRISTMAS AT HOME BROCHURES WWW.GOURMETFOODPARLOUR.COM

ENJOY A GFP CHRISTMAS IN THE HEART OF DUBLIN

Visit our restaurants in ARNOTTS



HOMEMADE

KITCHEN ITALIAN

@gourmetfoodparlour.arnotts

A Gourmet Food Parlour Christmas menu just for

We're now accepting reservations for Christmas 2024.

reservations@gourmetfoodparlour.com

For more information please call +353 1 895 7565

@gourmetfoodparlour www.gourmetfoodparlour.com

