



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



+353 1 895 7565



reservations@gourmetfoodparlour.com



www.gourmetfoodparlour.com

ARNOTTS
— EST. 1843 —



HENRY'S



HOMEMADE

KITCHEN
ITALIAN

ENJOY A GFP CHRISTMAS IN THE HEART OF DUBLIN

BROWN THOMAS



BROWN'S
BRASSERIE

EDITION

GOURMET FOOD PARLOUR

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 for all group sizes
- Christmas at Home hampers for convenient serving
- Venue hire options for celebrations
- Bookings available for breakfast, lunch, and dinner
- Dedicated reservations team for assistance

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

OUR TEAM RESERVATIONS

Email reservations@gourmetfoodparlour.com

Phone +353 1 895 7565

CHRISTMAS FOOD AND FARE
MADE FOR *you*



Dine WITH
GOURMET
FOOD PARLOUR
THIS
Festive Season



CHRISTMAS LUNCH

2 Course €29 | 3 Course €34

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

Starters

SOUP OF THE DAY

Served with sourdough bread
[ask your server] [V]

BUFFALO CHICKEN WINGS

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

TORPEDO PRAWNS

Chilli jam, charred lemon
[1.1, 7.2]

ROASTED RED PEPPER HUMMUS

Smoked paprika, artichoke hearts, olives,
roasted chickpeas served with
garlic-crusted sourdough bread
[1.1, 11,] [VE] [GF] option available

CAJUN CHICKEN CAESAR SALAD

Grilled Cajun chicken, baby gem, croutons,
fresh grated Parmesan, basil Caesar
dressing
[1.1, 4, 5, 6, 10, 11]

Mains

GFP ROAST

Roast turkey, homemade baked ham,
brussels sprouts, cranberry compote, creamy
mash potato, onion & sage stuffing, chef's
gravy
[1.1, 4, 8, 10, 12, 14]

THAI STYLE RED CURRY

Red curry, butterbean, red peppers, sweet
potatoes, fragrant basmati rice
[8, 14, 15] [VE] [V] [GF]
Add Chicken €3 | Add Prawns €4 [7.3]

GOURMET SMASH BURGER

Two premium Irish beef patties, American
cheese, caramelised onion, pickles, secret
GFP sauce, brioche bun, rustic fries, and
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

Red peppers, Pico de Gallo, crispy lettuce,
cranberry mayonnaise, served with sweet
potato fries
[1.1, 4, 5, 8] [V]

Desserts

CHRISTMAS PUDDING

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

APPLE CINNAMON CRUMBLE

Served with vanilla ice cream
[1.1, 4, 5]

BAILEYS CHEESECAKE

With salted caramel sauce
[1.1, 4, 5, 12]

KOOKIE DOUGH OREO BROWNIE

Served with vanilla ice cream
[1.1,4,5,8]





CHRISTMAS DINNER



2 Course €35 | 3 Course €40

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

Starters

CHICKEN WINGS

Louisiana chicken wings, celery sticks, blue cheese aioli
[1.1, 4, 5, 8, 10, 11, 12, 14]

HERB-CRUSTED TIPPERARY BRIE

Panko and herb-coated Tipperary Brie, apricot and fig preserve, toasted sourdough and spiced walnut crumble [1.1, 2.3, 4, 5, 12]

SMOKED SALMON TIAN

Smoked salmon layered with cream cheese, dill, pickled beetroot and cucumber served on a toasted crostini, horseradish crème fraîche
[1.1, 4, 6, 10, 12]

ROASTED RED PEPPER HUMMUS

Smoked paprika, artichoke hearts, olives, roasted chickpeas served with garlic-crusted sourdough bread
[1.1, 11,] [VE] [GF] option available

WINTER CITRUS DUCK SALAD

Warm confit duck with pink grapefruit, mixed leaves, candied pecans, membrillo dressing, and celeriac crisp [2.5, 8, 12]

CHICKEN LIVER PÂTÉ

Rich chicken liver pâté with cranberry and port chutney, pickled red onion, toasted brioche and spiced pear [1.1, 4, 5, 8, 10, 12, 14]

Mains

SLOW-BRAISED IRISH BEEF

Feather blade braised in red wine, served with creamy mash, black sesame French beans, glazed heritage carrots, rich port jus [4, 8, 10, 11, 12, 14]

CATCH OF THE WEEK

Fish special of the day

CRISPY DUCK PAPPARDELLE PASTA

Pappardelle pasta with slow-braised duck in a vodka tomato sauce, wild mushrooms, caramelised onion, fresh herbs, Parmesan shavings and crisp duck crackling [1.1, 4, 5, 8, 12, 14]

GFP ROAST

Roast turkey, homemade baked ham, brussels sprouts, creamy mash potato, onion & sage stuffing, cranberry sauce, chef's gravy
[1.1, 4, 10, 12, 14]

CHICKEN SUPREME

Lemon and garlic roasted chicken supreme with creamy mash, charred tenderstem broccoli, smoked bacon and leek cream sauce [4, 8, 12, 14]

PORCINI & WILD MUSHROOM BOURGUIGNON

Served with roasted, crushed chestnuts and potato gnocchi
[1.1, 8, 12] [VE]

Desserts

CHRISTMAS PUDDING

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

APPLE CINNAMON CRUMBLE

Served with vanilla ice cream
[1.1, 4, 5]

CHAMPAGNE SORBET


Served with raspberry sauce, fresh berries

BAILEYS CHEESECAKE

With salted caramel sauce
[1.1, 4, 5, 12]

KOOKIE DOUGH OREO BROWNIE

Served with vanilla ice cream
[1.1,4,5,8]





ALLERGENS 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

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**



GOURMET FOOD PARLOUR



The Perfect
Christmas





PRIVATE SPACE



THIS FESTIVE SEASON, LET US TAKE CARE OF YOUR CHRISTMAS PARTY IN TRUE GFP STYLE.

With a selection of beautiful spaces across our restaurants, we've got the perfect setting for every Christmas celebration. Whether it's a casual get-together with drinks and nibbles, a private party in one of our cosy rooms, or a festive lunch or dinner with colleagues, friends, or family - we've got you covered!

Enjoy handcrafted Irish food, warm hospitality, and the perfect festive atmosphere at Gourmet Food Parlour.

DUN LAOGHAIRE

SWORDS

SALTHILL

SANTRY

MALAHIDE

DUNSHAUGHLIN

EMAIL: FILIP@GOURMETFOODPARLOUR.COM
PHONE: +353 86 831 3165

CHRISTMAS BOOKINGS



Looking to make a large booking to dine in style?

reservations@gourmetfoodparlour.com



#GFP VOUCHERS



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



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.

Catering@gourmetfoodparlour.com

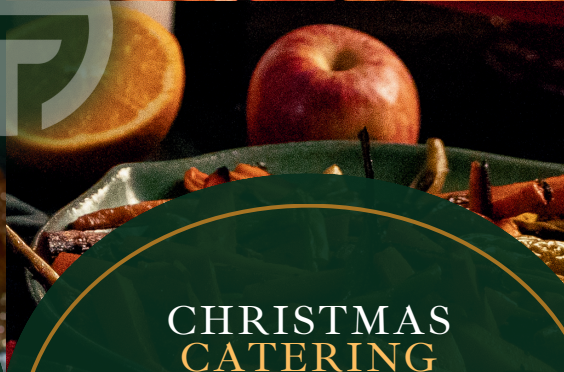


CHRISTMAS CATERING



We offer catering for all group sizes with delivery to your home, office, or venue. Enjoy a unique Christmas Set Menu of restaurant-quality food prepared by our dedicated chefs.

catering@gourmetfoodparlour.com





A Gourmet Food Parlour Christmas menu just for *you*



Book in Today!

We're now accepting reservations for Christmas 2025.

reservations@gourmetfoodparlour.com

For more information, please call +353 1 895 7565

@gourmetfoodparlour
www.gourmetfoodparlour.com

