

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

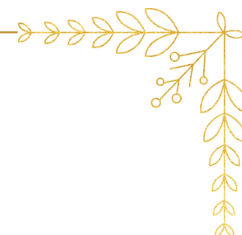
With salted caramel sauce

[1.1, 4, 5, 12]

KOOKIE DOUGH OREO BROWNIE

Served with vanilla ice cream

[1.1,4,5,8]



GOURMET FOOD PARLOUR

THANK YOU FOR DINING WITH US



Happy Holidays



2 Course €35

Christmas
DINNER

3 Course €40

ALLERGEN KEY

THE ABOVE MENU CONTAINS ALLERGENS, AS INDICATED IN THE KEY BELOW.

1. CONTAINS GLUTEN (1.1 Wheat 1.2 Rye 1.3 Barley 1.4 Oats) | 2. CONTAINS 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. CONTAINS PEANUTS | 4. CONTAINS MILK | 5. CONTAINS EGGS | 6. CONTAINS FISH | 7. CONTAINS CRUSTACEANS (7.1 Crab 7.2 Prawns 7.3 Lobsters 7.4 Crayfish) | 8. CONTAINS SOYBEANS | 9. CONTAINS MOLLUSCS (9.1 Mussels 9.2 Oysters 9.3 Squid 9.4 Snails) | 10. CONTAINS MUSTARD | 11. CONTAINS SESAME SEEDS | 12. CONTAINS SULPHUR DIOXIDE & SULPHITES | 13. CONTAINS LUPIN | 14. CONTAINS CELERY

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

Customers: All products & ingredients are stored, prepared, and handled in an environment where food allergens are used. We have implemented controls & procedures through our HACCP System to reduce the risk of cross-contamination, but we cannot guarantee the absence of allergen ingredient transfer. We have screened the ingredients in our dishes for the direct allergens they contain.