



# 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]



# GOURMET FOOD PARLOUR

THANK YOU FOR DINING WITH US



## Happy Holidays



*2 Course €29*

*Christmas*  
**LUNCH**

*3 Course €34*

#### 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.