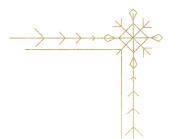
CHRISTMAS LUNCH

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



2 Course €29

Christmas LUNCH

3 Course €34

ALLERGEN KEY

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

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 the contain.