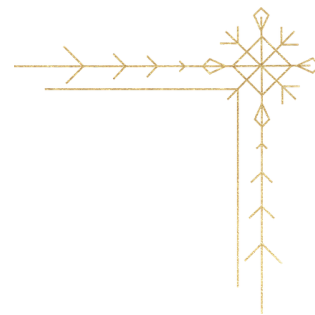
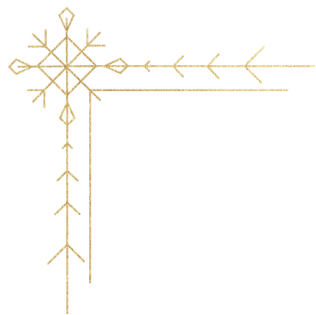




CHRISTMAS DINNER

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]

ROASTED BEETROOT HUMMUS

Maple-glazed beetroot, charred peppers, spiced crispy chickpeas & crusty sourdough.
[1.1, 8, 11, 12] [VE][GF option available]

BRAISED BEEF CROQUETTES

Slow-braised beef, caramelised onion and mashed potato croquettes, peppercorn sauce
[1.1, 4, 5, 12, 14]

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]

HOT HONEY TIPPERARY BRIE

Golden panko-crust Brie drizzled with hot honey, crushed pistachios, cranberry gel and crunchy sourdough bread [1.1, 2.7, 4, 5, 12]

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]

CHICKEN RIGATONI ALLA VODKA

Rigatoni pasta, crispy chicken, vodka tomato sauce, sundried tomatoes, fresh herbs
[1.1, 4, 5, 8, 12, 14]
[V] Option available: crispy oyster mushrooms

TRADITIONAL FESTIVE 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]

ROASTED SALMON & LEMON GREEN LENTILS

Roasted Atlantic salmon, lemon-infused green lentils, charred tenderstem broccoli, crispy kale & aromatic herb oil.
[1.1, 5, 6, 8, 12, 14]

Desserts

CHRISTMAS ROULADE

[2.7, 4, 5]

CHAMPAGNE SORBET

Served with raspberry sauce and fresh berries

BAILEYS CHEESECAKE

[1.1, 4, 5, 12]

KOOKIE DOUGH OREO BROWNIE

[1.1, 4, 5, 8]



All Desserts Served With Vanilla Bean Ice Cream [4]



GOURMET FOOD PARLOUR



Nollaig Shona duit!



Warmest holiday wishes from all of us at GFP! We are so grateful you chose to share your celebrations at our table. May your meal be merry, your glass stay full, and your season be bright. Cheers & Nollaig shona duit!

2 Course €35

Christmas
DINNER

3 Course €40

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

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.