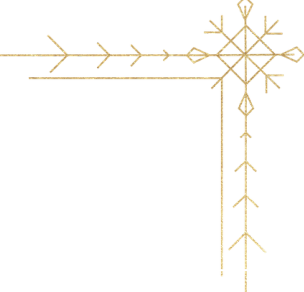


CHRISTMAS LUNCH



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] [1.1] [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 BEETROOT HUMMUS

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

CAJUN CHICKEN CAESAR SALAD

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

Mains

TRADITIONAL FESTIVE 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]

HOT HONEY CHICKEN BOWL

Sweet & spicy crispy chicken, fragrant rice,
pickled onion, shredded lettuce, freshly
avocado, ruby slaw, jerk mayo [1.1, 4, 5, 8, 10, 11]
Vegetarian option: Grilled tofu [8]

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, rustic
fries, pico de gallo, guacamole & buttermilk
garlic sauce
[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 YULE CHOCOLATE LOG

[1.1, 4, 5, 8, 12]

CHRISTMAS ROULADE

[2.7, 4, 5]

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 €29

Christmas
LUNCH

3 Course €34

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.