



GOURMET FOOD PARLOUR

CORPORATE CATERING

GOURMET FOOD OFFERINGS
FOR THE **HOLIDAY** SEASON



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www.gourmetfoodparlour.com



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GOURMET DELIVERED TO YOU

Whether you are hosting your team's Christmas party or have a family event at home to plan for, our team will work to ensure you can celebrate gourmet-style this Christmas season!

WHAT WE CAN PROVIDE

Delivery to your home, office, or venue

Unique Corporate Christmas Set Menu

Restaurant-quality food prepared by a team of dedicated Gourmet Food Parlour chefs

Locally sourced, Irish artisan produce of exceptional quality

Get in touch today and let us help you plan your Christmas event!

MAKE AN ENQUIRY



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*Made at our place,
enjoyed at yours*



CORPORATE CHRISTMAS SET MENU

Served Buffet Style [Minimum order 10 people]

1 Course €18 | 2 Courses €24 | 3 Courses €29

[Inclusive of VAT]

STARTERS

Choose one option

ROASTED SWEET POTATO & COCONUT SOUP

Freshly baked mini loaf, butter [VE] [14]

CHORIZO & MANCHEGO STUFFED MUSHROOMS

Roasted flat mushrooms filled with spicy chorizo, Manchego cheese and herb crumb [1.1, 4, 8, 10, 12, 14]

CHICKEN LIVER PÂTÉ

Rich chicken liver pâté with cranberry and port chutney, sourdough bread

[1.1, 4, 5, 8, 10, 12, 14]

SMOKED SALMON PLATTER [€3.00 supplement per person]

An elegant platter with oak-smoked Irish salmon, mini capers & citrus crème fraîche served with freshly baked Guinness bread [1.1, 4, 5, 6, 11]

MAINS

Choose one option [minimum 10 per item]

SLOW BRAISED IRISH BEEF

Feather blade braised in red wine, rich port jus [GF] [8, 12, 14]

ROASTED TURKEY & HONEY GLAZED HAM

Classic roast turkey paired with sweet honey-glazed ham, served with onion, thyme & sage stuffing with a port and cranberry reduction [1.1, 8, 10, 12, 14]

CLASSIC BAKED SALMON

Succulent Atlantic salmon, oven-baked and served with a lemon and dill beurre blanc [GF] [4, 6, 12]

Vegetarian Options [minimum 6 per item]

WILD MUSHROOM BOURGUIGNON

A hearty medley of wild mushrooms, baby carrots, and pearl onions braised in a rich red wine and herb gravy [V] [GF] [4, 8, 10, 12, 14]

WINTER VEGAN TAGINE

A warming blend of green lentils, root vegetables, and chickpeas slow-cooked with fragrant Moroccan spices [10, 14]



SIDES

CHOOSE 3

BUTTERED FRENCH BEANS [4]

CREAMY MASHED POTATOES [4]

SEASONAL ROAST POTATOES WITH SEA SALT & ROSEMARY

ROASTED BRUSSELS SPROUTS WITH SMOKED LARDONS [4]

HONEY GLAZED ROASTED CARROTS & PARSNIPS [4]

CITRUS GREEN LENTILS



DESSERT

INDIVIDUAL DESSERTS

PLEASE CHOOSE TWO OPTIONS

MINCE PIES

[1.1, 4, 5]

APPLE & CINNAMON CRUMBLE

[1.1, 4, 5]

RASPBERRY & WHITE CHOCOLATE ROULADE

[GF] [4, 5]

BAILEY'S IRISH CREAM CHEESE CAKE

[1, 4, 5, 12]

OREO BROWNIE

[1.1, 4, 5, 8]

ALL DESSERTS SERVED WITH FRESHLY WHIPPED CREAM [4]



A WARM FESTIVE WELCOME

Enhance your office Christmas party with our delightful festive addition to your set menu.

MULLED WINE & MINCE PIE RECEPTION

€8.50 per person

Non-alcoholic option available upon request



Offerings within are subject to change due to culinary development and seasonal availability. We can accommodate all dietary and allergy restrictions on-site. On most occasions, the kitchen can alter a dish without compromising the integrity. All precautions are taken while preparing food in our kitchens. Our kitchens are NOT nut- or gluten-free environments

CHRISTMAS GRAZING BOARDS

CHRISTMAS CHARCUTERIE GRAZING BOARD

Small €60 | Large €95

Small serves up to 6 | Large serves up to 10

Selection of cured meats - cheeses - mixed olives - sun-dried tomatoes - roasted peppers - hummus - red pesto - basil pesto - sourdough bread [1.1, 4]

THE FESTIVE FISHERMAN

Small €60 | Large €95

Small serves up to 6 | Large serves up to 10

Smoked salmon - tiger prawns - dressed crab meat with lime & dill - Marie Rose sauce - lime cream cheese - Guinness bread [1.1, 4, 5, 6]

WINTER CHEESEBOARD

Small €60 | Large €95

Small serves up to 6 | Large serves up to 10

Selection of handpicked Irish & French festive cheeses - olives - crackers - grapes - fig chutney - honey - candied walnuts [1.1, 2.3, 4]

VEGETABLE CRUDITÉ PLATTER

Small €35.00 / Large €60.00

Small serves up to 6 | Large serves up to 10

Cucumber sticks - carrots - courgettes - celery - peppers - heirloom tomatoes - hummus - green pesto - sourdough bread [1.1, 8, 14] [VE]

ARTISAN BREADS

Small €25 | Large €45

Small serves up to 10 | Large serves up to 20

Selection of freshly baked sourdough - chorizo bread & jalapeño & cheddar loaf - Irish butter [1.1, 4, 8, 11, 12]



CHRISTMAS SANDWICH SELECTION

CHRISTMAS SANDWICH PLATTER

SMALL PLATTER | SERVES UP TO 6 PEOPLE €47.50

LARGE PLATTER | SERVES UP TO 10 PEOPLE €79

Famous Roast Chicken

Roast chicken, stuffing, garlic aioli, spring onion on multiseed bread [1.1, 4]

Gourmet Ham & Cheese

Honey-baked ham, Dubliner cheddar, red onion, tomato relish, on white bread [1.1, 4, 5, 10]

Christmas Sandwich

Turkey, ham, brie, stuffing, red onion jam, cranberry compote, rocket on toasted ciabatta [1.1, 4, 5, 10, 12, 14]

Roasted Beef & Caramelised Onion

Roasted beef, caramelised onion, mature cheddar, rocket & horseradish mayo on ciabatta [1.1, 4, 5, 14]

Honey Ham & Brie

Honey-baked ham, camembert, red onion jam, honey mustard mayo, rocket on ciabatta [1.1, 4, 5, 8, 10, 12]

Chilli Honey Chicken Wrap

Chilli Honey Chicken, Monterey Jack cheese, red onion, cos, plain wrap [1.1, 4, 5, 14]

Falafel Wrap

Falafel, hummus, mixed leaves, red onion, roasted peppers, beetroot wrap [1.1, 11]

Turkey Brie Crunch

Roast turkey, Brie, cranberry slaw, crispy bacon, rocket, toasted walnuts & honey mustard dressing, spinach wrap [1.1, 4, 5, 8, 10]



CHRISTMAS CANAPÉ MENU

Prosecco Reception: €7 pp

Christmas Cold Canapé Selection

Minimum order 30 people

Choice of 3 €12.50 pp | Choice of 5 €17.50 pp

Roasted turkey & sage mousse, crispy
pancetta, honey-glazed fig
[1.1, 5]

Brandy & thyme chicken liver pâté,
caramelised shallots, redcurrant
[1.1, 4, 12]

Goat's cheese with cranberry & chestnut
tartlet
[V] [1.1, 2, 4]

Smoked salmon & dill mousse, baby
capers, basil tartlet
[1.1, 4, 6, 10]

Crispy chorizo, saffron cream cheese,
pastry shell, micro herbs
[1.1, 4]

Spiced falafel, sun-dried tomato
hummus
[VE] [1.1]

Infused basil pesto tofu, piquillo pepper,
kalamata olive
[VE] [8]

Cajun chicken mousse tartlet, micro
herbs, waffle basket [1.1, 4, 14]

Festive Hot Finger Food

Minimum order 20 people

Choice of 3 €14 pp | Choice of 4 €18 pp

Turkey sliders with brie cheese &
cranberry sauce
2 per portion [1.1, 4, 5]

Honey & orange glazed mini salmon
skewers
1 per person [6, 8, 10, 11]

Brie, bacon & cranberry parcels,
crushed chestnut
2 per portion [1.1, 2, 4]

Turkey, sage & pancetta meatballs in
tomato & mascarpone sauce
3 per person [4, 5, 8, 10]

Lemon & garlic chicken skewers
2 per portion

Sweet & sticky cocktail sausages
4 per portion [1.1, 8, 10]

Chorizo & Manchego Stuffed
Mushrooms
2 per portion [1.1, 4, 8, 10, 12, 14]



WINE SELECTION

WHITE

ZIOBAFFA ORGANIC PINOT GRIGIO, SICILY, ITALY €22

An elegant organic Pinot Grigio offering delicate aromas of pear, white peach and wildflowers. Fresh orchard fruit and hints of citrus lead to a soft, mineral finish with excellent balance. [12]

MAISON DE LA VILLETTE CHARDONNAY €22

An elegant Parisian wine with lovely golden colour. The wine has a subtle nose of white flowers. [12]

OPAWA SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND €23

The palate is refreshing and intense, displaying crisp citrus notes and passionfruit flavours. This wine is well balanced and focused, with crisp acidity and a long, juicy, mouth-watering finish. [12]

RED

BOUCHARD MERLOT, FRANCE €20

Very dark red and bright. Plum and dark fruit aromas with notes of spicy and pepper accents. Soft and fleshy with elegant tannins. Intense flavours of red jammy fruits finishing long with notes of vanilla. [12]

MAISON DE LA VILLETTE CABERNET SAUVIGNON, FRANCE €22

Elegant notes of liquorice, roasted coffee beans and dark chocolate melted with fruity aromas of black cherries. [12]

DOPPIO PASSO PRIMITIVO €23

Deep ruby with rich flavours of ripe cherries, plums, and sweet spices. A soft, velvety texture with hints of vanilla and cocoa. Full-bodied and slightly sweet, perfect for hearty Italian dishes or barbecues. [12]

ROSE

MARQUÉS DE GOULAINÉ ROSÉ D'ANJOU "LA ROSERAIE", LOIRE VALLEY, FRANCE €22

Delicately off-dry and beautifully aromatic, with flavours of strawberry, raspberry and redcurrant complemented by floral notes and refreshing acidity. Light, vibrant and effortlessly drinkable. [12]

SPARKLING

SERENA PROSECCO, VENETO, ITALY €25

Fresh and lively with fine bubbles and aromas of green apple, pear and white blossom. Crisp citrus flavours and a clean, refreshing finish make it ideal as an aperitif or for celebrations. [12]

NON-ALCHOLOIC

LE PETIT ÉTOILÉ ORGANIC CHARDONNAY, FRANCE €17

Fresh and aromatic with acacia blossom, white pear, lemon and a touch of vanilla. Bright and crisp on the palate with a long, refreshing finish. [12]

LE PETIT ÉTOILÉ ORGANIC CABERNET SAUVIGNON, FRANCE €17

Rich aromas of blackcurrant, Morello cherry, vanilla and clove. Fruit-led with fine tannins, gentle spice and a warm, peppery finish. [12]

NOUGHTY ORGANIC SPARKLING CHARDONNAY, SPAIN €19

Pale and elegant with crisp aromas of ripe apple and a touch of sweetness. Lightly sparkling and refreshing with delicate bubbles and a balanced finish. [12]





ALLERGENS INFO

ALLERGEN KEY

1. GLUTEN [1.1 WHEAT 1.2 RYE 1.3 BARLEY 1.4 OATS] 2. 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. PEANUTS 4. MILK 5. EGGS 6. FISH 7. CRUSTACEANS [7.1 CRAB 7.2 PRAWNS 7.3 LOBSTERS 7.4 CRAYFISH] 8. SOYBEANS 9. MOLLUSCS [9.1 MUSSELS 9.2 OYSTERS 9.3 SQUID 9.4 SNAILS] 10. MUSTARD 11. SESAME SEEDS 12. SULPHUR DIOXIDE & SULPHITES 13. LUPIN 14. CELERY

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

All precautions are taken while preparing food in our kitchens. Our kitchens are NOT nut- or gluten-free environments

PLEASE NOTE

GFP's food and beverage minimums are tailored event-specific and determined by the date, time, guest count, and space needed to fulfil your request.

GFP works only with the highest-quality purveyors to provide an unrivalled catering experience for your guests.

As we strive to provide the freshest of ingredients for our seasonal menus, the food items and pricing listed are subject to change at any time.

Please enquire with your GFP Catering representative for ordering guidelines and T&Cs





GOURMET FOOD PARLOUR

RESTAURANTS • CATERING



Prepared with care by the
GFP team and delivered
directly to *you*



We're now accepting orders for Christmas 2026

Enquiries: catering@gourmetfoodparlour.com

For more information, please call +353 [01] 895 7565

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