

GOURMET FOOD PARLOUR

RESTAURANTS · CATERING



GOURMET FOOD OFFERINGS FOR THE HOLIDAY SEASON



RESTAURANTS · CATERING

GOURMET AT HOME

Whether you're having the whole extended family over or just an intimate gathering of your closest loved ones, our team will work to ensure you can celebrate gourmet-style this festive season!

WHAT WE CAN PROVIDE

- Collection from our Santry-based Catering Kitchen on Christmas Eve between the times of 10am & 1pm
- GFP Christmas at Home: A full Christmas dinner prepared by our expert chefs
- Locally sourced, Irish Artisan produce of exceptional quality

MAKE AN ENQUIRY

catering@gourmetfoodparlour.com Phone +353 (01) 895 7565

Made at our place. Enjoyed at yours!





Made at our place, enjoyed at yours and there will be enough for turkey and ham sambos!

OPTION 1 | TWO COURSES (STARTER & MAIN OR MAIN & DESSERT) €210 - Serves 4-6 People

€260 - Serves 6-8 People

OPTION 2 | THREE COURSES (STARTER, MAIN & DESSERT) €250 - Serves 4-6 People €310 - Serves 6-8 People

OPTION 3 / TWO COURSES & WINES (STARTER & MAIN OR MAIN & DESSERT)

€275- Serves 4-6 People (3x bottles of wine - 1 white, 1 red & 1 sparkling) €360 - Serves 6-8 People (6x bottles of wine - 2 white, 2 red & 2 sparkling)

OPTION 4 / THREE COURSES & WINES (STARTER, MAIN & DESSERT)

€310 - Serves 4-6 People (3x bottles of wine - 1 white, 1 red & 1 sparkling) €420 - Serves 6-8 People (6x bottles of wine - 2 white, 2 red & 2 sparkling)

White Wine - Waiata Vineyard, Sauvignon Blanc, Waipara, New Zealand [12] Red Wine - Doppio Passo, Primitivo, Puglia, Italy [12] Sparkling - Masottina Frizzante, Prosecco, Veneto, Italy [12]





Dinner at Home

STARTERS

Choose 1 for the table POTTED BRANDY & THYME CHICKEN LIVER PÂTÉ [1.1,4,8,12] forest fruit compote - sourdough

SMOKED SALMON CRÉME CHEESE & DILL PÂTÉ [1.1,4,5,11,12] cheddar & jalapeño bread

WILD MUSHROOM & TRUFFLE CREAM SOUP [V] [1.1,4,5,11,12] herb croutons

ROASTED BUTTERNUT SQUASH, CHILI & COCONUT SOUP [VE] [14] toasted pumpkin seeds

Additional Starters: €40 for small box | €60 for large box



Dinner at Home MAINS

A festive feast of the following Christmas favourites

HERB BUTTER IRISH FREE-RANGE TURKEY CROWN [4]

HONEY BAKED HAM WITH HOMEMADE GLAZE [10,12]

HONEY ROASTED PARSNIPS & CARROTS

BRUSSELS SPROUTS WITH SMOKED BACON LARDONS

POTATO GRATIN [4]

HOMEMADE THYME, SAGE & ONION STUFFING [1.1,4]

HOMEMADE RICH GRAVY [10,14]

HOMEMADE CRANBERRY SAUCE



Dinner at Home DESSERTS

Choose 1 for the table

WHITE CHOCOLATE & RASPBERRY ROULADE [GF] [4,5]

APPLE & CINNAMON CRUMBLE [1.1,5,12]

BAILEY'S IRISH CREAM CHEESE CAKE [1,4,5,12]

SALTED CARAMEL ROULADE [GF] [4,5]

Additional cake - €40 each





PLEASE NOTE

GFP only works with the highest quality purveyors to provide an unrivalled catering experience to your guests.
As we strive to provide the freshest of ingredients for our seasonal menus, food items and pricing listed is subject to change at any time. Please enquire with your GFP Catering representative for ordering guidelines and T&C's



ALLERGENS KEY

 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 precaution is taken while preparing food in our kitchens. Our kitchen is NOT a nut and gluten-free environment

Packed with care by the GFP team especially for 1911

We're now accepting orders for Christmas 2025.



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