DESSERT SELECTION

GOURMET FOOD PARLOUR CHEF'S SELECTION CHEESECAKE €7.5

Served with Chantilly cream

[1.1, 2, 4, 5, 8]

*Ask your server for today's special

RESTAURANTS · CATERING

RASPBERRY ROULADE €8

Rolled meringue filled with fresh cream and white chocolate, raspberry sauce, fresh berries [GF][4, 5, 8]

MIXED ICE CREAM €7.5

*Ask your server for today's special [4]

LEMON MERINGUE €8.5

Served with Chantilly cream, fresh fruit, mango & passionfruit purée [1.1, 2, 4, 5]

CARAMEL, PECAN BROWNIE €8

Served with warm chocolate sauce, vanilla ice cream [1.1, 2, 3, 4, 5, 8]

PISTACHIO BAKEWELL TART €9

Pistachio frangipane, raspberry, shortcrust pastry, raspberry dust [1.1, 2, 3, 4, 5, 8]

CHOCOLATE & COCONUT VEGAN FONDANT €9.50

Strawberry sauce, fresh berries. [1.1, 2, 3, 8]

SELECTION OF PASTRIES

*Ask your server for today's selection with allergens & prices

*May contain nuts & gluten

TEA & COFFEE

Featuring our full bodied Parlour House Blend

COLD

ICED AMERICANO €4.75

ICED LATTE [4] €4.75

ICED MOCHA [4] €4.75

ICED TEA €7 Green Tea & Peach, Mango & Pineapple

HOT

ESPRESSO €3

GOURINET FOOD PARLOUR

RESTAURANTS · CATERING

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 the contain.

www.gourmetfoodparlour.com