

# GOURMET FOOD PARLOUR

## Santry Dinner Menu

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### CHEFS' SET MENU

Available all night Wednesday & Thursday  
5:30pm 7:00pm Friday - Sunday

Two Courses €29 or Three Courses €34

#### STARTERS

##### BEETROOT & FETA SALAD

Roasted beetroot, heirloom cherry tomato, poached pear, crushed walnuts & honey whipped feta [2,3,4][V][GF]

##### LOUISIANA CHICKEN WINGS

Black and white sesame seeds, celery, blue cheese aioli [1,1,4,5,11,14]

##### PORCINI RAVIOLI

Creamy prosecco & walnut sauce topped with fresh grated parmesan [1,1,2,3,4]

##### BEEF & CHORIZO MEATBALLS

In rich marinara sauce served with rustic bread, pesto drizzle [1,1,4,5,10,12,14]

#### MAINS

##### ARTICHOKE & BABY SPINACH RISOTTO

Creamy risotto topped with crushed walnuts & crispy leeks [2,3,12][VE][GF]

##### ROAST SUPREME OF IRISH CHICKEN

Creamy mash, asparagus, prosecco cream sauce, bacon lardons, Clonakilty crumb [1,1,1,3,4,12]

##### PRAWN & MUSSEL LINGUINE

Marlborough sauvignon blanc sauce with garlic, chilli & parsley [1,1,7,2,9,12]

##### 10OZ IRISH SIRLOIN STEAK +€5

Hand cut fries, Portobello mushroom & Jack Daniel's peppercorn sauce [1,1,4,12,14]

#### DESSERTS

SEE SERVER FOR TODAY'S OPTIONS

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Ask your server for tonight's  
special dishes and drinks

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## À LA CARTE

### STARTERS

<b>GAMBAS PIL PIL</b> Tiger prawns in garlic chilli oil served with sourdough [1.1,7.2]	<b>€13</b>
<b>BURRATA</b> Heirloom cherry tomatoes & basil pesto served with artisan bread [1.1,4][V]	<b>€11</b>
<b>LOUISIANA CHICKEN WINGS</b> Crispy chicken wings coated in Louisiana sauce or BBQ, served with blue cheese dip & celery [1.1,4,5,11,14]	<b>€10.5</b>
<b>PORCINI RAVIOLI</b> Creamy prosecco & walnut sauce topped with fresh grated parmesan [1.1,2.3,4][V]	<b>€10</b>
<b>BEETROOT &amp; FETA SALAD</b> Roasted beetroot, heirloom cherry tomato, poached pear, crushed walnuts & honey whipped feta [2.3,4][V][GF]	<b>€10</b>
<b>IRISH ATLANTIC COD &amp; SALMON FISH CAKES</b> Coriander & chilli served with dill lemon aioli [1.1,5,6,10]	<b>€12</b>
<b>BEEF &amp; CHORIZO MEATBALLS</b> Rich marinara sauce served with rustic bread & pesto [1.1,4,5,10,12,14]	<b>€11.5</b>

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## À LA CARTE

### MAINS

<b>ARTICHOKE &amp; BABY SPINACH RISOTTO</b> Creamy risotto topped with crushed walnuts & crispy leeks [2.3,12][VE][GF]	€16
<b>BEETROOT &amp; FETA SALAD</b> Roasted beetroot, heirloom cherry tomato, poached pear, crushed walnuts & honey whipped feta [2.3,4][V][GF]	€15
<b>PRAWN &amp; MUSSEL LINGUINE</b> Marlborough sauvignon blanc sauce with garlic, chilli & parsley [1.1,7.2,9,12]	€19
<b>ROAST SUPREME OF IRISH CHICKEN</b> Creamy mash, asparagus, prosecco cream sauce, bacon lardons, Clonakilty crumb [1.1,1.3,4,12]	€23
<b>HEREFORD IRISH BEEF BURGER</b> Crispy bacon, Dubliner cheddar, caramelised onion, tomato relish, gerkin, frisée salad, garlic aioli, brioche bun & rustic fries [1.1,4,5,10,12]	€20
<b>100Z IRISH SIRLOIN STEAK</b> Hand cut fries, Portobello mushroom & Jack Daniel's peppercorn sauce[1.1,4,12,14]	€32
<b>MARKET FISH</b> See server for today's option [ask your server for allergens]	€MP

### SIDES

<b>Sautéed Seasonal Greens</b> Garlic butter [4]	€4.5	<b>Parmesan &amp; Truffle Fries</b> [1.1,4]	€5
<b>Garden Salad</b> Rocket, parmesan, sun blushed tomatoes, Balsamic dressing [12]	€5	<b>Patatas Bravas</b> Spicy tomato sauce & garlic aioli [1.1,4,5]	€5

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## À LA CARTE

### DESSERTS

<b>CHOCOLATE DOME</b> Prosecco raspberry sorbet [1,2,4,5,8]	<b>€8.5</b>
<b>OREO CHOCOLATE BROWNIE</b> Orange chocolate shavings & vanilla bean ice cream [1,1,2,4,5,8]	<b>€8.5</b>
<b>MANGO &amp; PASSIONFRUIT CHEESECAKE</b> Chantilly cream & passionfruit flake [1,4]	<b>€8.5</b>
<b>CHIBOUST APPLE TARTLET</b> Pear sorbet & toffee apple [1,2,4,5,8]	<b>€8.5</b>
<b>PECAN PIE</b> Toffee pecans & vanilla bean ice cream [1,2,4,8,11]	<b>€8.5</b>

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#### 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 beef used in our dishes is 100% Irish.

All precaution is taken while preparing food in our kitchens.  
Although the allergens listed are accurate for the dishes,  
our kitchens are not nut free and gluten free environments.

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At Gourmet Food Parlour, we take pride in using the finest ingredients to create our dishes. For the past 18 years, we have sourced our produce and meats locally whenever possible and continue to be proud to support local farmers and businesses, ensuring the freshest, highest-quality ingredients for your enjoyment.

Some of our local suppliers include  
*Keeling's Farm, Toonsbridge, Keoghs Farm, Herefordshire Farms*

[www.gourmetfoodparlour.com](http://www.gourmetfoodparlour.com)