

GOURMET FOOD PARLOUR

Dunshaughlin Dinner Menu

CHEFS' SET MENU

Available all night Wednesday & Thursday

5:30pm 7:00pm Friday - Sunday

Two Courses €29 or Three Courses €34

STARTERS

HEIRLOOM TOMATO BRUSCHETTA

Garlic-rubbed sourdough, tomato, basil, sweet balsamic & extra virgin olive oil
[1.1,12][V]

LOUISIANA CHICKEN WINGS

Black and white sesame seeds, celery, blue cheese aioli [1.1,4,5,11,12,14]

POACHED PEAR SALAD

Roast beetroot, red onion, candied walnuts, balsamic dressing & Crumbled
Cashel blue [2.3,4,12][V]

CLONAKILTY BLACK PUDDING AND SERRANO HAM CROQUETTE

Fire-roasted pepper aioli [1.1,4,5]

MAINS

CAMPENELLE PASTA

Black olive, cherry tomato & caper cream sauce, parmesan tuille [1.1,4,12][V]

THAI RED MONKFISH & PRAWN CURRY

Sweet potato, roasted red peppers, fragrant basmati rice [6,7.2][GF] available
vegan [VE]

ROAST SUPREME OF IRISH CHICKEN

Buttery mash, Clonakilty crumb, smoked bacon, prosecco cream & buttered
fine beans [1.1,1.3,4,12]

100Z IRISH SIRLOIN STEAK +€5

Herb mash, buttered fine beans, caramelised shallots & Jack Daniels pepper
sauce [4,12][GF]

DESSERTS

SEE SERVER FOR TODAY'S OPTIONS

Ask your server for tonight's
special dishes and drinks

GOURMET FOOD PARLOUR

À LA CARTE

STARTERS

HEIRLOOM TOMATO BRUSCHETTA €10
Garlic-rubbed sourdough, tomato, basil, sweet balsamic
& extra virgin olive oil
[1.1,12][V]

POACHED PEAR SALAD €11.5
Roast beetroot, red onion, candied walnuts, balsamic
dressing & Crumbled Cashel blue
[2.3,4,12][V]

LOUISIANA CHICKEN WINGS €10.5
Crispy chicken wings coated in Louisiana sauce or BBQ,
served with blue cheese dip & celery
[1.1,4,5,11,12,14]

POTTED DUCK LIVER PÂTÉ €12.5
Apple thyme compote, dressed baby leaves, toasted
sourdough
[1.1,4,12]

PIL PIL PRAWNS €13
Organic yogurt scented with lemon, spring onions &
fresh chillies, toasted sourdough
[1.1,4,7.2]

MELTED CAMEMBERT CHEESE €12
Cinnamon & pear mousse topped with caramelised figs
[1,4]

**CLONAKILTY BLACK PUDDING & SERRANO HAM
CROQUETTE** €11.0
Fire-roasted pepper aioli
[1.1,4,5]

GOURMET FOOD PARLOUR

À LA CARTE

MAINS

WILD MUSHROOM RISOTTO Creamy white wine sauce, truffle oil & rocket [4,12][V][GF]	€18
CAMPENELLE PASTA Black olives, cherry tomato and caper cream sauce, parmesan tuille [1.1,4,12][V]	€18
THAI RED MONKFISH & PRAWN CURRY Sweet potato, roasted red peppers, fragrant basmati rice [6,7.2][GF] available vegan[VE]	€23
ROAST SUPREME OF IRISH CHICKEN Buttery mash, Clonakilty crumb, smoked bacon, prosecco cream & buttered fine beans [1.1,1.3,4,12]	€23
HEREFORD IRISH BEEF BURGER Crispy bacon, Dubliner cheddar, red onion, tomato, lettuce, relish & garlic aioli on a brioche bun, served with rustic fries & homemade onion rings [1.1,4,5,10,12]	€23
100Z IRISH SIRLOIN STEAK Herb mash, buttered fine beans, caramelised shallots & Jack Daniels pepper sauce [4,12][GF]	€32
SLANEY VALLEY BRAISED LAMB SHANK Chive mash, garlic confit, roast beets, braised red onion & red wine rosemary jus [4,12][GF]	€27
CHEFS' DAILY SPECIAL See server for today's option [ask your server for allergens]	€MP

SIDES

Sautéed Wild Mushrooms [4]	€5	Buttered Fine Beans [4]	€4.5
Garden Salad [12]	€4.5	Parmesan Fries [1.1,4]	€5
Sautéed Season Vegetables [4]	€5	Rustic Fries [1.1]	€4.5
Mashed Potatoes [4]	€4.5	Onion Rings [1.1,4]	€4.5

GOURMET FOOD PARLOUR

À LA CARTE

DESSERTS

CRUNCHY PRALINE CHOCOLATE BAR Chocolate sponge with hazelnut & milk chocolate [1.1,2,4,5,8]	€8
OREO CHOCOLATE BROWNIE Orange chocolate shavings & vanilla bean ice cream [1.12,4,5,8]	€8
RASPBERRY & WHITE CHOCOLATE CHEESECAKE Chantilly cream & fresh raspberries [1.1,4,8]	€8
LEMON MERINGUE TART Sicilian lemon curd & lightly torched Italian meringue [1.1,4,5,12]	€8
BANOFFEE TART Irish butter pastry with banana toffee custard [1.1,4,5,8]	€8
PECAN PIE Toffee pecans & vanilla bean ice cream [1,2,4,8,11]	€8
SELECTION OF ICE CREAM [4,5]	€6.5

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.

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