

New Year Eve

2 Course €38 / 3 Course €46

Complimentary Glass Of Prosecco

Amuse Bouche

STARTERS

BAKED BRIE AND CARAMELISED PEAR TART

Warm brie tart with caramelised pear, rocket, toasted hazelnuts and honey cider dressing
[V] [1.1, 2.2, 4, 5]

SMOKED BEETROOT AND BUTTERBEAN HUMMUS

Roasted beetroot, smoked paprika, citrus, toasted chickpeas, garlic coriander flatbread
[1.1, 11] [VE] [GF option available]

KOREAN STYLE STICKY CHICKEN WINGS

Sesame, scallions, house pickles, blue cheese aioli
[1.1, 4, 5, 8, 10, 11, 12, 14]

TORPEDO PRAWNS WITH MISO LIME MAYO

Crispy prawns with miso lime mayo and charred lemon
[1.1, 4, 7.2, 8]

MAINS

CHICKEN SUPREME

Lemon and garlic roasted chicken supreme with creamy mash, charred tenderstem broccoli, smoked
bacon and leek cream sauce [4, 8, 12, 14]

GRILLED SEABASS WITH CITRUS HERB BUTTER

Pan grilled seabass fillet with crushed baby potatoes, braised fennel and salsa verde
[4, 6, 12]

GFP SMASH BURGER

Two premium Irish beef patties, American cheese, caramelised onion, pickles, secret GFP sauce,
brioche bun, rustic fries [1.1, 4, 5, 8, 10]

WILD MUSHROOM AND BLACK GARLIC TAGLIATELLE

Shimeji mushrooms with black garlic cream, parmesan and fresh herbs [V] [1.1, 4, 12]

100Z RIBEYE STEAK

Sauté wild mushrooms, onion rings, hand cut chips, pepper or bearnaise sauce [1.1, 4, 8, 12]
(Supplement €8)

DESSERTS

APPLE CINNAMON CRUMBLE

Served with vanilla ice cream [1.1, 4, 5]

BAILEY'S CHEESECAKE

Served with salted caramel sauce [1.1, 4, 5, 12]

ETON MESS

Crushed meringue, berry compote, crème de cassis cream GF [2.1, 4, 5, 8, 12]



from

GOURMET FOOD PARLOUR

RESTAURANTS • CATERING

As the year draws to a close, we want to express our heartfelt gratitude for you choosing to celebrate New Year's Eve with us. It has been our pleasure to have you dine with us, and we sincerely appreciate your trust in our establishment. To all of our patrons of 2024, your presence has added warmth and cheer to our restaurants, making it a truly memorable year for all. As we step into 2025, we extend our warmest wishes for a year filled with happiness, success, and wonderful moments. May the coming days bring you joy, prosperity, and countless reasons to celebrate. Thank you once again for being a part of our New Year's Eve celebration. We look forward to serving you again in the year ahead!

The Gourmet Food Parlour Team

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

www.gourmetfoodparlour.com

(A discretionary service charge of 10% will be added to the bill for parties of 8 or more. 100% of tips go to our wonderful staff!)

We always endeavour to make sure your GFP experience is as seamless as possible, but we are only human! If we do make a rare mistake please bear with us and we'll rectify for you as quickly as possible!