



## GOURMET FOOD PARLOUR

2 Course €29 | 3 Course €34

### Prosecco to Start

#### Starters

##### LOUISIANA BONELESS CHICKEN BITES

Spicy buttermilk chicken bites, celery sticks, sesame seeds, blue cheese aioli [1.1, 4, 5, 8, 10, 11, 12, 14]

##### PEACH & STRACCIATELLA SALAD

Maple caramelised peach, stracciatella, watercress, rocket, crushed pistachios, crusty sourdough. [1.1, 2.7, 4, 12] [GF]

##### BRAISED BEEF CROQUETTES

Slow-braised beef croquettes, mash potato, caramelised onion, peppercorn mayo [1.1, 4, 5, 14, 12]

##### TORPEDO PRAWNS

Crispy panko-coated prawns served with chipotle & lime aioli [1.1, 4, 5, 7.2, 8]

#### Mains

##### SLOW-BRAISED IRISH BEEF

Feather blade braised in red wine, served with creamy mash, black sesame French beans, glazed heritage carrots, rich port jus [4, 8, 10, 11, 12, 14]

##### THAI RED SWEET POTATO CURRY

Red Peppers & sweet potato in an aromatic coconut sauce served with steamed basmati rice [VE] [8, 11, 12, 14]

Add Chicken +€3 | Add Prawns +€3 [7.2]

##### OUR FAMOUS CHICKEN QUESADILLAS

Monterey Jack cheese, Tex-Mex salsa, guacamole & sour cream dips, rustic fries [1.1, 4, 5, 8, 12]

##### CHICKEN CHORIZO LINGUINE PASTA

Prosecco & cream sauce, sundried tomatoes, rocket, fresh parmesan [1.1, 4, 5, 8, 12, 14]

#### Dessert

##### OREO BROWNIE

Warm Oreo Brownie, vanilla bean ice cream, chocolate sauce & white chocolate crumb. [1.1, 4, 5, 8]

##### WHITE CHOCOLATE & RASPBERRY ROULADE

Served with vanilla ice cream, raspberry gel, fresh strawberries [4, 5] [GF]

##### CHEF SPECIAL CHEESECAKE

Velvet Cheesecake, blackberry compote, chantilly cream [1.1, 2, 4, 5, 8]



International  
Womens  
Day

at

GOURMET  
FOOD PARLOUR

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**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 they contain.