

GOURMET FOOD PARLOUR

Dinner Set Menu Dunshaughlin
2 courses €30 | 3 courses €36

Starters

SOUP OF THE DAY

Rustic bread [1.1, 4, 11, 15]

PRAWNS PIL PIL

Garlic & chilli oil, rustic bread
[1.1, 7, 2]

CHICKEN WINGS

Louisiana or BBQ bourbon sauce, garlic aioli
[1.1, 4, 5, 8, 10, 11, 12, 14]

Mains

BUTTERNUT SQUASH RISOTTO

Coconut milk, chilli, toasted pumpkin seeds, crisp sage leaves
[VE]

OVEN ROAST SALMON

Crushed potato & crab cake, roast beets, citrus hollandaise, micro herbs
[1.1, 4, 5, 6, 7.1, 8, 10]

PAN ROAST CHICKEN SUPREME

Creamy mash, asparagus, smoked bacon & wild mushroom cream
[GF] [4, 8, 12]

10z HEREFORD PRIME RIBEYE (€6 supplement)

Sautéed mushrooms, tobacco onions, creamy mash, choice of garlic butter or peppercorn
sauce [1.1, 4, 12]

Desserts

WARM COOKIE DOUGH OREO BROWNIE

Vanilla ice cream & warm chocolate sauce [1.1, 3, 4, 5]

VEGAN BELGIAN CHOCOLATE DESSERT

Vegan vanilla ice cream [1.1, 4, 8]

APPLE & CINNAMON CRUMBLE

Crème anglaise [1.1, 4, 5]

(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!

