## GOURMET FOOD PARLOUR

# INTERNATIONAL WOMENS <br> DAY MENU <br> Three Courses $\mathcal{E}$ a Glass of Prosecco €29 (per guest) 

## STARTERS

## BUTTERNUT SQUASH, CHILLI \& COCONUT SOUP

Served with rustic sourdough bread [7.1][VE]
SALT \& PEPPER CRISPY CALAMARI
Charred lemon \& chipotle aioli [1.1,4,5,8,9.3]
BABY GEM CHICKEN CAESAR
Grilled chicken fillet, crispy bacon, classic Ceasar dressing, herb croutons and shaved parmesan [1.1,4,5,8,11,12,14]

LOUISIANA CHICKEN WINGS
Black and white sesame seeds, celery, blue cheese aioli [1.1,4,5,8,11,12,14]

# MAINS <br> GRILLED SESAME HALLOUMI BOWL <br> Sesame crusted halloumi, jasmine rice, pickled slaw, slow roasted peppers, fresh avocado, tomato, beans, soy \& ginger honey salsa [4,8,11][GF][V] <br> SEAFOOD LINGUINE <br> Prawn, cod \& mussel linguine in prosecco white wine sauce, topped with fresh herbs \& parmesan [1.1,4,5,6,7.2,9.1,12] <br> <br> CAJUN CHICKEN QUESADILLAS <br> <br> CAJUN CHICKEN QUESADILLAS <br> Tex-Mex salsa, homemade guacamole \& sour cream. Served with rustic fries [1.1,4,8,10] 

## GFP SMASH BURGER

Two premium Irish beef patties, American cheese, shredded lettuce, caramelised onion, pickles, secret GFP sauce, brioche bun, rustic fries
[1.1,4,5,8,10,11,12,14]

## DESSERTS

CHIBOUST APPLE TARTLET
Served with vanilla ice cream [1.7, $4,5,1]$
MANGO \& PASSIONFRUIT CHEESECAKE
[1.1,4]
2 OREO CHOCOLATE BROWNIE
[1,1,2,4,5,8]

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

