GOURMET FOOD PARLOUR

INTERNATIONAL WOMENS DAY MENU

Three Courses & a Glass of Prosecco €29 (per guest)

STARTERS

BUTTERNUT SQUASH, CHILLI & COCONUT SOUP

Served with rustic sourdough bread [1.1][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

GRILLED SESAME HALLOUMI BOWL

Sesame crusted halloumi, jasmine rice, pickled slaw, slow roasted peppers, fresh avocado, tomato, beans, soy & ginger honey salsa [4,8,11][GF][V]

SEAFOOD LINGUINE

Prawn, cod & mussel linguine in prosecco white wine sauce, topped with fresh herbs & parmesan [1.1,4,5,6,7.2,9.1,12]

CAJUN CHICKEN QUESADILLAS

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 [1.1,4,5,11]

MANGO & PASSIONFRUIT CHEESECAKE

[1.1,4]

OREO CHOCOLATE BROWNIE

[1.1,2,4,5,8]

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.