



GOURMET FOOD PARLOUR

CATERING

GOURMET FOOD OFFERINGS
FOR THE **HOLIDAY** SEASON



TABLE OF CONTENTS

Corporate Christmas Menu 3

Corporate Menu 4

Christmas nibbles/grazing boards 5

Image Gallery 6

Allergens 7

GOURMET DELIVERED TO YOU

Whether you're hosting your team Christmas party or have a family event at home to plan for, our team will work to ensure you can celebrate gourmet-style this Christmas season!

WHAT WE CAN PROVIDE

- Delivery to your home, office, or venue
- Unique Corporate Christmas Set Menu
- Restaurant quality food prepared by a team of dedicated Gourmet Food Parlour Chefs.
- Locally sourced, Irish artisan produce of exceptional quality

Get in touch today and let us help you plan your Christmas event!

MAKE AN ENQUIRY

catering@gourmetfoodparlour.com

Phone +353 (01) 895 7565

Made at our place, enjoyed at yours

GOURMET
FOOD PARLOUR

CORPORATE CHRISTMAS SET MENU

Served Buffet Style (Minimum order 10 person)

1 Course €17 | 2 course €23 | 3 Course €27.5

Starters

Choose one option

ROASTED SWEET POTATO & COCONUT SOUP [VE] [14]

freshly-baked mini loaf - butter

GARLIC & LEMON TURKEY SKEWERS WRAPPED IN PANCETTA

cranberry aioli

OPEN SMOKED SALMON FINGER SANDWICH

[1.1,4,5,6,11]

citrus cream cheese - lemon zest - mini capers - freshly baked mini loaf

CHARCUTERIE SHARING BOARD (€2.75 supplement per person) [1.1,4,8,11]

selection of cured meats & cheeses - mixed olives sun-dried tomatoes - roasted peppers - hummus basil pesto - red pesto - artisanal crackers

Mains

Choose one option (minimum 10 per item)

SLOW BRAISED FEATHERBLADE BEEF [GF] [8,12,14]

Rich red wine & beef jus

ROASTED TURKEY & HONEY GLAZED HAM [1.1,8,10,12,14]

Homemade port & cranberry sauce

LEEK, BRIE & CHESTNUT STUFFED CHICKEN SUPREME

[1.1,4,8,12,14]

Black pepper & whiskey sauce

BAKED SALMON - CAJUN & BROWN SUGAR BAKED SALMON [GF] [4,5,6,8,11]

roasted red pepper & fennel sauce.

Vegetarian Options (minimum 6 per item)

WILD MUSHROOM BOURGUIGNON [V] [GF] [4,8,10,12,14]

WINTER VEGAN TAGINE [10, 14]

green lentil & vegetables tagine



CORPORATE CHRISTMAS SET MENU

Served Buffet Style

1 Course €17 | 2 course €23 | 3 Course €27.5

Sides

Choose Three

FRENCH BEANS

SEASONAL VEGETABLES

CREAMY MASH POTATOES [4]

GOOSE FAT ROAST POTATOES WITH SEA SALT & ROSEMARY

ROASTED BRUSSELS SPROUTS WITH SMOKED LARDONS

ROASTED CARROT & PARSNIPS

STEM BROCCOLI WITH BÉCHAMEL & MANCHEGO CHEESE

GREEN LENTILS

Desserts

Individual Desserts: (Please choose 2 Options)

MINCE PIES [1.1,4,5]

served with Chantilly cream

APPLE & CINNAMON CRUMBLE [1.1,4,5]

served with Chantilly cream

RASPBERRY & WHITE CHOCOLATE ROULADE [GF] [4,5]

CHRISTMAS CAKE [1.1, 4, 5, 12]

BAILEYS CHEESECAKE [1.1,2.2,4,5]

TRIO OF DESSERTS

Raspberry Cheesecake [1.1, 4, 5, 8, 12]

Pecan Chocolate Brownie [1.1, 4, 5, 8, 12]

Apple Crumble [1.1, 4, 5, 12]

with side of Chantilly cream



Offerings within are subject to change due to culinary development and seasonal availability. We can accommodate all dietary and allergy restrictions on-site. On most occasions, the kitchen can alter a dish without compromising the integrity. All precaution is taken while preparing food in our kitchens. Our kitchen is NOT a nut and gluten free environment.

CORPORATE CHRISTMAS ADD ON

*Elevate your office Christmas party with our festive
add on to your set menu.*

For €8.50 per person enjoy

A MULLED WINE & MINCE PIE RECEPTION

Available upon request. Minimum order of 25 people.

Non alcoholic option available upon request



Offerings within are subject to change due to culinary development and seasonal availability. We can accommodate all dietary and allergy restrictions on-site. On most occasions, the kitchen can alter a dish without compromising the integrity. All precaution is taken while preparing food in our kitchens. Our kitchen is NOT a nut and gluten free environment.

CHRISTMAS NIBBLES GRAZING BOARDS

Christmas Charcuterie Grazing Board

Small €55 | Large €90

(small serves 5-6 | Large serves 8-10)

selection of cured meats - cheeses - mixed olives - sun-dried tomatoes -
roasted peppers

crackers - hummus - red pesto - basil pesto

The Festive Fisherman

Small €60 | Large €95

(small serves 5-6 | Large serves 8-10)

smoked salmon - tiger prawns - dressed crab meat with lime & dill -
Marie Rose sauce

lime cream cheese - Guinness bread

Winter Cheeseboard

Small €55 | Large €90

(small serves 5-6 | Large serves 8-10)

selection of handpicked Irish & French festive cheeses - olives - crackers -
grapes - cranberry sauce - tomato relish

Bespoke Festive Grazing Table

Starting at €250

Please enquire with us for more information.

Cater for your party or 20 or more with a festive grazing table, made
bespoke for your and your guests needs. We can provide a table if needed.



CHRISTMAS CANAPÉ MENU

Christmas Cold Canapé Selection

Minimum order 30 people

Choice of 3 €12.50 pp | Choice of 5 €17.50 pp

-
- Roasted turkey & sage mousse, crispy pancetta, honey glazed fig.
(1.1, 5)
 - Brandy & thyme chicken liver pâté, caramelised shallots, red currant.
(1.1, 4, 12)
 - Goats cheese, cranberries, chestnut, ball in waffle basket.
(V) (1.1, 2, 4)
 - Crab pâté, orange candied peel, micro herbs.
(1.1, 4, 7, 12)
 - Smoked salmon & dill mousse, baby capers, basil waffle basket.
(1.1, 4, 6, 10)
 - Crispy chorizo, saffron cream cheese, pastry shell, micro herbs
(1.1, 4)
 - Cajun chicken mousse tartlet
(1.1, 4)
 - Spiced Falafel, sundried tomato hummus
[VE] (1.1)
 - Infused basil pesto tofu, piquillo pepper, kalamata olive
[VE] (8)

Festive Hot Finger Food

Minimum order 20 people

Choice of 3 €14pp | Choice of 4 €18 pp

-
- Turkey sliders, cranberry sauce, brie cheese in brioche bun.
(2 per portion) (1.1, 4, 5)
 - Honey & orange glazed mini salmon skewers.
(1 per person) (6, 8, 10, 11)
 - Baked brussels sprouts wrapped in pancetta.
(3 per portion)
 - Brie, bacon & cranberry parcels, crushed chestnut.
(2 per portion) (1.1, 2, 4)
 - Turkey, sage & pancetta meatballs in tomato & mascarpone sauce.
(3 per person) (4, 5, 8, 10)
 - Lemon & Garlic Chicken Skewers
(2 per portion)
 - Sweet & Sticky Cocktail Sausages
(4 per portion) (1.1, 8, 10)

**GOURMET
FOOD PARLOUR**



ALLERGENS INFO

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

PLEASE NOTE

GFP's food and beverage minimums are tailored event specific and determined by the date, time, guest count, and space needed to fulfill your request.

GFP only works with the highest quality purveyors to provide an unrivalled catering experience to your guests.

As we strive to provide the freshest of ingredients for our seasonal menus, food items and pricing listed is subject to change at any time.

Please enquire with your GFP Catering representative for ordering guidelines and T&C's

Prepared with care by the
GFP team and delivered
directly to *you*



We're now accepting orders for Christmas 2024.

Enquiries - catering@gourmetfoodparlour.com

For more information please call +353 (01) 895 7565

www.gourmetfoodparlour.com

**GOURMET
FOOD PARLOUR**

RESTAURANTS • CATERING