

SWORDS FESTIVE TAPAS **DINNER** MENU



Three courses €33, including a Rossini/Bellini

First Course

LOUISIANA WINGS

Blue cheese dip, celery, sesame seeds
[1.1, 4, 5, 8, 11, 12, 14]

BUFFALO TEMPURA CAULIFLOWER BITES

Vegan Tzatziki yoghurt dip
[VE][1.1, 8]

PIL PIL PRAWNS

White wine, chilli, garlic, and shallot,
sriracha, crusty sourdough
[1.1, 7.2, 12]

PRAWN COCKTAIL SALAD

Lime and Chilli marinated tiger prawns,
avocado, baby gem, red onion, cherry
tomato, bloody Mary dressing
[4,5, 7.2, 10]

Second Course

CHRISTMAS ROAST TURKEY AND HAM BON BONS

Pork and sage stuffing, vodka cranberry
aioli
[1, 4, 5, 12, 14]

CARAMALISED BRIE AND ONION TART

Crushed pistachio, caramelised fig, chilli
honey
[1.1, 2.7, 4, 5, 12]

ROASTED RED PEPPER HOUMMUS

Smoked paprika, artichoke heart, roasted
chickpea, garlic and coriander flat bread
[1.1, 11]

SLOW COOKED PORK BELLY BITES

Roast apple compote, black pudding
crumb, crispy onion
[1.1, 12, 14]

Third Course

CHRISTMAS PUDDING

Vanilla ice cream and warm custard
cream
[1.1, 2,4, 5, 8, 12]

APPLE CINAMMON CRUMBLE

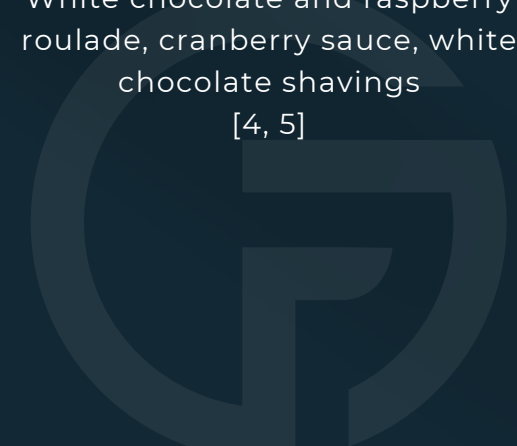
Vanilla ice cream
[1.1, 4, 5]

BAILEY'S CHEESECAKE

Salt and caramel sauce
[1.1, 4, 5, 12]

CHRISTMAS ROULADE

White chocolate and raspberry
roulade, cranberry sauce, white
chocolate shavings
[4, 5]



ALLERGENS 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 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 our GFP Reservations representative for guidance and T&C's

GOURMET
FOOD PARLOUR