

New Year Eve

2 Course €34 / 3 Course €39

Complimentary Glass Of Prosecco

Amuse Bouche

STARTERS

CARAMELISED ONION & BRIE TART

Pomegranate and rocket salad with hazelnut dressing [V][1, 2.2, 4, 5]

ROASTED RED PEPPER HUMMUS

Smoked paprika, artichoke heart, roasted chickpea, served with garlic & coriander flatbread
[1.1, 11] [[VE] [GF] option available]

LOUISIANA CHICKEN WINGS

Sesame seeds, celery, blue cheese aioli [1.1, 4, 5, 8, 11, 12, 14]

TORPEDO PRAWNS

Panko-crumbed tiger prawns served with chilli jam, charred lemon [1.1, 7.2]

MAINS

CHICKEN SUPREME

Lemon & garlic roasted chicken supreme, smoked pancetta creamy mash potatoes, grilled green vegetables, thyme jus [4, 10, 11, 12, 14]

PORCINI & WILD MUSHROOM BOURGUIGNON

Wild mushrooms, porcini bourguignon with roasted crushed chestnuts served with potato gnocchi [1.1, 8, 12, 14][VE]

CRISPY DUCK PAPPARDELLE

Pappardelle pasta, Shimeji mushrooms, sundried tomatoes in creamy parmesan sauce topped with crispy duck [1.1, 4, 5, 12]

CATCH OF THE DAY

Fish special of the day

PREMIUM SLOW BRAISED BEEF

Slow braised feather blade, creamy mash potatoes, celeriac puree, baby carrots, red wine jus
[4, 10, 12, 14]

DESSERTS

GELATO MARTINUCCI PISTACHIO TRUFFLE

Ice cream tart stuffed with pistachio cream, topped with crushed pistachio, white chocolate sauce [1.1, 2.1, 2.7, 4, 5]

APPLE CINNAMON CRUMBLE

served with vanilla ice cream [1.1, 4, 5]

BAILEY'S CHEESECAKE

with salted caramel sauce [1.1, 4, 5, 12]




Happy New Year

from

GOURMET FOOD PARLOUR

RESTAURANTS • CATERING



As the year draws to a close, we want to express our heartfelt gratitude for you choosing to celebrate New Year's Eve with us. It has been our pleasure to have you dine with us, and we sincerely appreciate your trust in our establishment. To all of our patrons of 2024, your presence has added warmth and cheer to our restaurants, making it a truly memorable year for all. As we step into 2025, we extend our warmest wishes for a year filled with happiness, success, and wonderful moments. May the coming days bring you joy, prosperity, and countless reasons to celebrate. Thank you once again for being a part of our New Year's Eve celebration. We look forward to serving you again in the year ahead!

The Gourmet Food Parlour Team

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.

www.gourmetfoodparlour.com

(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!