

# BONNIE'S

RESTAURANT

*at Glasson Lakehouse*

## SET DINNER MENU

### STARTERS

Ham hock terrine, fig & apricot compote, pickled cucumber,  
sourdough toast (1A,9,12,13)

Heritage tomato, charred watermelon & burrata, tomato &  
shallot dressing (4,13)

Prawn tempura, baby gem, charred pineapple salsa (1A,5D,7,13)

### MAINS

Rosemary & sage chicken paillard, garlic aioli, roast sweet  
potato, rocket salad & aged parmesan (4,7,12,13)

Grilled fillet of Seabass, chorizo, golden raisin & saffron orzo,  
roast pepper dressing (1A,4,8,12,13)

Chargrilled 280g/ 10oz striploin, hand cut fries, pickled red  
onion, mushroom duxelle, pepper sauce (4,9,10,12,13)

Pea, mint & basil arancini, mascarpone, charred broccolini &  
courgette, lemon dressing (1A,4,7,12,13)

(MAIN PLATES SERVED WITH HAND CUT FRIES AND ROAST SUMMER VEGETABLES)

### DESSERT

Lemon posset, raspberries & shortbread (1A,4)

Warm chocolate & pistachio brownie, salted caramel ice  
cream, chocolate sauce (1A, 3F,4,7,10)

Crozier blue cheese, fig & raisin chutney, crackers (1A,4,12,13)

**ALLERGENS:** 1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut), 4 Milk, 5 Crustaceans (A-Crab, B- Lobster, C-Crayfish, D-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur dioxide & sulphites, 14 Lupin

**CUSTOMERS:** All products/dishes are stored, prepared and handled in an environment where food allergens are used. We have implemented controls to reduce the risk of cross contamination but cannot guarantee the absence of allergen transfer. Please see the table above outlining the direct allergens used in our products/dishes. Please ask our staff should you have additional queries. All our Beef is of Irish Origin.

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