

# BONNIE'S

RESTAURANT

*at Glasson Lakehouse*

## CHRISTMAS SET DINNER - 55e

### Starter

Chicken liver parfait, fig & apricot compote, sourdough toast (1a,4,7)

Baked & pickled beets, conference pear, mulled wine vinaigrette, toasted pecans & chickpeas (1a,7,11,13)

Prawn tempura, baby gem, charred pineapple salsa (1a,5d, 7,11,12,13)

Cider brined Pork belly, apple, remoulade, puy lentils, sesame maple glaze (7,9,11,12,13)

### Main Course

Grilled chicken paillard, black pudding, cannellini bean & parmesan cassoulet,  
charred sprouting broccoli (1A,1F,4)

Grilled fillet of seabass, saffron orzo, chorizo, sherry, golden raisin salsa (1A,4,8,12,13)

Slow braised shoulder of lamb, crushed rosemary potatoes, salsa verde, confit carrot (13)

Chargrilled 280g/10oz ribeye, buttermilk fried onion, hand cut chips & pepper sauce (1a,4)

Black olive & sweetcorn polenta, red pepper, spinach & chickpea , olive crumb (4,13)

### Dessert

Christmas pudding, rum & raisin ice cream (1A,3A,4,7)

Passionfruit, mango & coconut cake, sour cream (1A, 3A, 4,7)

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

Crozier blue cheese, fig & raisin compote, crackers (1A,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.