

BONNIE'S

RESTAURANT

at Glasson Lakehouse

CHRISTMAS SET LUNCH - 40e

Starter

Roast spiced parsnip & apple soup, nutmeg parsnip crisps

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

Smoked salmon, toasted brioche, avocado, pumpkin seed, rocket, lemon dressing (1a,4,7,8,12,13)

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

Main Course

Chargrilled 8oz striploin, buttermilk fried onion, hand cut chips & pepper sauce (1a,4)

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

Grilled fillet of sea trout crushed potato, minted peas, lemon aioli (4,7,8,12,13)

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

Desserts

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

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

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

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.