

BONNIE'S
RESTAURANT
at Glasson Lighthouse



FESTIVE LUNCH

STARTER

Hummus Verrine, Black & White Quinoa, Sundried Tomato, Roasted Aubergine, Red Peppers and Olives,
with Focaccia (1a,11,13)

Fish Croquette, Mixed Herb Salad with Red Onion, Capers, Honey Lemon Dressing & Dill Aioli
(1a,4,7,8,12,13)

Glasson Spicy Chicken Wings, Blue Cheese Dip & Celery (4,7,12,13)

Glasson Tossed Salad, Spinach & Frisee Salad, Roasted Pears, Spiced Walnuts, Pickled Red Onion, Crozier
Blue Cheese, Honey Mustard Dressing (V) (3h,4,12,13)



MAIN COURSE

Fish & Chips, Tempura of Hake, Minted Pea Puree, Tartare Sauce, Hand Cut Fries (1a,4,7,8,12,13)

Chargrilled 10oz Ribeye Steak, Watercress Salad, Pepper Sauce, Hand Cut Fries
(4,12,13)

Spinach Ricotta Tortellini (V), Basil Pesto, Roasted Tomato Sauce, Courgette, Peas (1a,4,7,13)

Buttermilk Chicken Burger, Brioche, Tomato, Lettuce, Pickled Courgettes, Chipotle Aioli, Hand Cut
Fries (1a,4,7,12,13)

DESSERT

Christmas Pudding, Crème Anglaise, Orange Jelly (1a,4,7,13)

Warm Apricot & Almond Tartlet, Apricot Jam, Killowen Yoghurt Sorbet (1a,3a,4,7,13)

Cheese Plate: Cashel Blue, Cooleeney Camembert, Fig & Raisin Compote, Grapes & Crackers
(1a,3a,3b,12,13)



(V) - Adaptable for Vegan Option

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

Customer: All produces/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 above table 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.