

BONNIE'S

Dessert Menu

Chocolate Crème Brulée, Sea salt, Extra Virgin Olive oil
and Shortbread (1A,4,7) €9.75

Warm Apricot & Almond Tartlet, Killowen Yogurt Gelato
(1A,3A,4,7,13) €9.75

Christmas Pudding, Crème Anglaise, Orange Jelly
(1A,4,7,13) €9.75

Strawberry Cheesecake with Marinated Strawberries and
Balsamic (1A, 4, 13) €9.75

Vanilla Ice Cream Sundae, Honeycomb, Toasted Pecans
& Caramel Sauce (3D,4,7) €9.75

Cheese Board €14.50
(1A, 3A, 3B,3H,4,11,12,13)

Kylemore Kilnalahan Reserve Parmesan Style
Hegarty's Ballinvarrig Cheddar
Ballylisk Single Rose Brie
Grapes, Fig Chutney, Pane Carasau & Crackers.

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