

BONNIE'S

RESTAURANT

at Glasson Lakehouse



SET DINNER

STARTER

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

Pork Tacos, Homemade BBQ Sauce, Fermented Slaw, Miso Sour Cream (1a,2,4,10,11,12,13)

Panko Crumbed Portobello Mushroom, Baba Ghanoush, Crispy Onions & Frisee Salad (1a,4,7,11,12,13)

Smoked Salmon with Avocado, Cucumber & Sweet Potato, Celeriac Salad, Brioche (1a,4,7,8,9,12,13)

MAIN COURSE

Grilled Chicken Supreme, Celeriac Puree, Chorizo Jam, Broccoli & Chicken Jus (3,4,9,10)

Pan Seared Hake with Bouillabaisse, Crushed Baby Potatoes & Pickled Kohlrabi (4,8,9,13)

Tagliatelle, Roasted Tomato Sauce, Jerusalem Artichoke, Basil Pesto, Kalamata Olives, Shaved
Parmesan (1a,4,7,10,13)

Chargrilled 10oz Rib Eye Steak, Triple Cooked Fries, Watercress Salad & Peppercorn Sauce (4,12,13)

DESSERT

Warm Sticky Toffee Pudding, Mandarin Sorbet, Dulce de Leche (1a,4,7)

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)

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.

Please note: For groups of six or more, we are unable to split the check.