

## CHRISTMAS SET LUNCH MENU

50pp

### STARTERS

#### Duck Liver Pate

Sour cherry puree, Toasted mixed nut Granola, lavosh Crackers<sup>1A,2,3,4,7,10,13</sup>

#### Oak Smoked Salmon

Caper & red onion cream cheese, Dill emulsion, Farmhouse soda<sup>1A,4,7,8,,13</sup>

#### Glasson Pear & Goats cheese salad

garden leaves, candied walnuts, pickled shallot, beetroot glaze<sup>4,10,11,12,13</sup>

#### Today's Homemade Soup

Brown Soda Bread & Glenilen Butter<sup>1A,1F,4</sup>

### MAINS

#### Pan seared Atlantic Salmon

Creamed leeks, Potato fondant, Garden Pea Puree, Saffron veloute<sup>4,,8,12,13</sup>

#### Chargrilled 8oz Striploin Steak

Watercress Salad, Caramelized Onion, Peppercorn veloute, Hand Cut Fries<sup>(1a,4,12,13)</sup>

#### Roast Turkey & Ham

Chestnut & Bacon stuffing, Parsnip puree, Champ potato, glazed carrots  
& rosemary scented jus<sup>(1,4,12,13)</sup>

#### Wild mushroom Tagliatelle

Roast Garlic & tarragon cream, aged balsamic Truffle & parmesan cheese<sup>1A,4,7,,9,12,13</sup>

### DESSERT

#### Christmas Pudding

Crème Anglaise, flaked almonds, Apricot puree<sup>1A,4,7,13</sup>

#### Espresso Crème Brulee<sup>1A,4,7,</sup>

Caramelised espresso crème brulee with shortbread biscuit<sup>1A,4,7,</sup>

#### Cheese Plate

Cashel Blue, Cooleeney Camembert, Fig & Raisin Compote,  
Grapes & Crackers<sup>1A, 3A, 3B, 12, 13</sup>

**ALLERGEN KEY :** 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-Macedemia, 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 of Beef is of Irish origin.

A 12.5% service charge will be added to parties of 6 or more.

BONNIE'S

RESTAURANT