

Christmas

MENU

APPETIZER

Cauliflower and Chestnut Soup(1A, 3, 4, 7)

Caramelized Goat Cheese with candied walnuts and balsamic dressing (3, 7, 9A)

MAIN COURSE

Free Range Turkey Crown & Honey Glazed Limerick Ham with a thyme
& roast chestnut stuffing(1A, 3, 6, 7)

Chicken Supreme stuffed with black pudding mousse and wild
mushroom cream sauce (1, 1A, 3, 7, 12)

Served with a selection of seasonal vegetables & potatoes

DESSERT

Christmas Plum Pudding with a brandy crème anglaise (1A, 2, 3, 7, 9)

Lemon and Passion Fruit Tart (1A, 2, 3, 7)

TO FINISH

Freshly Brewed Tea or Coffee

€42PER PERSON

Allergen Information

1 Wheat, (1A) Flour, 2 Egg, 3 Milk, 4 Celery, 5 Soya, 6 Mustard, 7 Sulphite, 8 Sesame, 9 Nuts (9A Walnut), 10 Peanuts, 11 Lupins, 12 Fish, 13 Shellfish, 14 Molluscs. The Bonnington Hotel is an Allergen Aware Business. Please note our food may contain or come into contact with common allergens such as dairy, gluten, shellfish, or nuts. While we take every step to minimise this risk and ensure there is no cross-contamination, we cannot guarantee it.