



Communion & Confirmation Menu 2027

SOUP OF THE DAY

Served with home made rustic soda bread 1A,2,3,4

CAPRESE SALAD

Fresh tomatoes, creamy mozzarella and fragrant basil, served with crisp croutons and finished with aged balsamic reduction, basil oil and a drizzle of extra virgin olive oil. 1A,3,6



PAN FRIED CHICKEN

Tender chicken breast served with a rich and creamy peppercorn sauce 3,6,7

PAN FRIED FRESH HERB CRUST ATLANTIC SALMON

White Wine Cream Sauce 1A,3,4,7,12

SELECTION OF SEASONAL VEGETABLES & CREAMY MASHED POTATOES



MIXED FRUIT PAVLOVA

2,3

WARM APPLE AND CINNAMON CRUMBLE

1A,2,3,7

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 this 100%."

2 Course €37 / 3 Course €42