SANDHOUSE

HOTEL & MARINE THERAPIES

DONEGAL
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Scan to view our visual dining menu

Appetisers

Wild Atlantic Seafood Cocktail
laced in Marie Rose Sauce (2,3,4,7,12) €11.95

Homemade Cream of Vegetable Soup
(7,9,12) €9.95

Warm Goats Cheese & Red Onion Crostini
served with Lettuce & Basil Oil (1,7,8,12) €11.95

Confit of Duck on a Spiced Potato Cake
with Plum Glaze & Rocket Garnish (1,3,7,11,12) €12.95

Homemade Golden Oat Crumbed Fishcakes
served with a Sweet Chilli & Lime Dip (1,2,3,4,7,12) €11.95

Chicken & Mushroom Vol au Vent
with a White Wine, Shallot & Tarragon Cream (1,7,12) €10.95

Donegal Bay Seafood Chowder
(2,4,7,9,12) €11.95

House Salad of Caramelised Pear, Blue Cheese & Pecans
drizzled with a Honey & Mustard Dressing (7,8,10,12) €10.95

Chilled Fantail of Melon
with a Melody of Fresh Fruits, Raspberry Sorbet & Mango Coulis (12) €9.95

Battered Cauliflower Wings
served with a Sweet Chilli & Cajun Glaze (1,3,7)
Starter Option: €9.95 Main Course Option: €14.95

Sides

€4.95

Sweet Potato Fries (1 ,6)

Chips (1)

Onion Rings (1 ,12)

Sautéed Mushrooms & Onions (7 ,12)

Parmesan & Garlic Fries (7 ,12)

Potatoes (7 ,12)

Painting on front
"Surprised Chef"
by Graham Knuttell

ALLERGENS:
1.Gluten & Cereals,
2.Crustaceans,
3.Eggs, 4.Fish,
5.Peanuts,
6.Soybeans,
7.Dairy, 8.Nuts,
9.Celery, 10.Mustard,
11.Sesame Seeds,
12.Sulphur Dioxide & Sulphites,
13.Lupin, 14.Molluscs

Entrées

€25.95

Slow Braised Lamb Rump
on a Bed of Wholegrain Mustard & Garlic Mash, Red Wine & Shallot Jus (7,10,12)

Slow Roast Silverhill Duck Breast
with a Herb Stuffing served with Orange & Malibu Sauce (1,7,12)
(€3.00 Supplement)

Pan Fried Sirloin Steak
from Aged Irish Hereford Beef with a Brandy & Peppercorn Cream (7,12)
(€7.50 Supplement)

Grilled Darne of Cajun Salmon
with a Toasted Sesame Crust, Prawn & Caper Butter (1,2,4,7,11,12)
(€3.00 Supplement)

Supreme of Chicken
Wrapped in Pancetta filled with Smoked Cheddar & Herb Stuffing, White Wine Sauce (1,7,12)

Steamed Fillet of Hake
with a Tomato & Herb Crust, Melted Parmesan, White Wine & Prawn Cream (2,4,7,12)
(€3.00 Supplement)

Slow Braised Beef Rib
with Glazed Carrots & Button Mushrooms, Red Wine Jus (7,12)

Grilled Seabass Fillets
with Marinated Tiger Prawns, served with Saffron Cream (2,4,7,12)
(€5.00 Supplement)

Traditional Roast Turkey Crown & Sugar Baked Ham
Cranberry & Port Relish (1,7,12)

Thai Red Curry
(Vegan / Vegetarian Friendly)
served with Basmati Rice (12,13) €14.95
Add Chicken €5.00

Vegetable Pasta Bake
with Herb & Smoked Cheddar Crust (1,7,12) (€14.95)

***Each Dish is individually served with Selection of Vegetables & Potatoes** (7,12)*