DONEGAL
SANDHOUSE
HOTEL & MARINE THERAPIES

Scan to view our visual dining menu

Appetisers

Wild Atlantic Seafood Cocktail
laced in Marie Rose Sauce (1a, 2,3,4) €12.95

Breaded Garlic Mushrooms
stuffed with Creamed Cheese & Chives, drizzled with Aioli, sprinkled with Pine Nuts (1a,7,8b) €11.95

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

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

Homemade Golden Oat Crumbed Fishcakes
served with a Sweet Chilli & Lime Dip (1a,2,3,4,7) €12.95

Chicken & Mushroom Vol au Vent
with a White Wine, Shallot & Tarragon Cream (1a,7,8) €10.95

Donegal Bay Seafood Chowder
(2,4,7,9,14) €11.95

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

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

Battered Cauliflower Wings
served with a Sweet Chilli & Cajun Glaze (1a,12, GF, Vegan/Vegetarian)
Starter Option: €9.95 Main Course Option: €14.95

Painting on front
"Surprised Chef"
by Graham Knuttell

Entrées

€26.95

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

Pan Fried Sirloin Steak
from Aged Irish Hereford Beef with a Brandy & Peppercorn Cream (7, GF) (€8.50 Supplement)

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

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

Slow Braised Beef Featherblade
with Glazed Carrots, Button Mushrooms and Yorkshire Pudding, Red Wine Jus (1,3,7)

Grilled Seabass Fillets
with Marinated Tiger Prawns, served with Saffron Cream (2,4,7, GF) (€6.00 Supplement)

Traditional Roast Turkey Crown & Sugar Baked Ham
Cranberry & Port Relish (1a) (€23.95)

Vegetarian Thai Red Curry
served with Basmati Rice (Vegan / Vegetarian) (€14.95)
Add Chicken (8c, GF) €5.00

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

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

Please inform staff of any allergies. While we take the utmost care we cannot 100% guarantee the absence of allergens due to shared work spaces.

Sides

€5.95

Sweet Potato Fries GF

Chips GF

Sautéed Mushrooms & Onions (7) GF

Parmesan & Garlic Fries (7) GF

Potatoes (7) GF

ALLERGENS:
1. Gluten (1a: Wheat; 1b: Barley; 1c: Rye; 1d: Oats),
2. Crustaceans,
3. Eggs,
4. Fish,
5. Peanuts,
6. Soybeans,
7. Dairy,
8. Nuts (8a: Hazelnuts; 8b: Pine Nuts; 8c: Coconut),
9. Celery, 10. Mustard,
11. Sesame Seeds, 12. Sulphur Dioxide,
13. Lupin, 14.Molluscs