

THE
SANDYMOUNT
EST. HOTEL 1955

Christmas Celebrations
2026





Christmas Celebrations

Looking for the perfect spot to enjoy the festive season
with friends, family or colleagues?

The Sandymount Hotel offers a relaxed, welcoming atmosphere, complete with twinkling lights, Christmas trees, and all the cosy touches of the season.

Savour our festive 2-course dinner menu for €49pp, featuring traditional favourites like Turkey and Maple-Glazed Ham. The menu also includes tea, coffee, and mini mince pies – with the option to add a classic Christmas pudding for an extra treat.

Whether it's a gathering with friends, family, or colleagues, The Sandymount Hotel is the ideal place to celebrate Christmas in style—without the fuss.

2-Course Menu

€49 per person

2-Course Menu is available for bookings of less than 30 people.
Available to book for lunch or dinner from
Friday, 27th November to Tuesday, 22nd December.

For larger groups please contact
events@sandymounthotel.ie or call (01) 614 2000.

Sample 2-Course Festive Menu

To Start

Soup of the Day

Served with Rustic Bread (1, 2 Wheat Flour, 7, 13)

Apricot Pecan and Honey Goat Cheese Arancini

Pecan & goats' cheese, Apricot Rice Ball, Breaded and Golden Fried, set on a Rich Roasted Pepper & Smoked Paprika Sauce, finished with Chilli Oil

(1, 2 Wheat Flour, 4, 7, 9, 10 Pecan, 13, 14)

Whitty's Christmas Caesar Salad

Baby Gem Leaves, Crispy Bacon and Herb Croutons, coated with Creamy Caesar Dressing, finished with Parmesan Cheese & Pine Nuts

(2 Wheat Flour, 4, 5, 7, 9, 10 Pine Nut, 13, 14)

Main

Turkey & Maple Glazed Ham

Served with Butter, Garlic & Thyme Stuffing, Croquettes, Creamy Mash & Port Jus

(1, 2 Wheat Flour, 7, 13, 14)

Saffron & Lemon Hake

Baked Fillet of Hake set on a Creamy Mash coated with Saffron & Lemon Cream

(1, 4, 5, 7, 13, 14)

Confit Duck Legs

Confit Duck Legs coated in an Orange Glaze set on Butter Mash Potato,

Salted Broccoli served with Red Wine Jus (1, 7, 9, 13, 14)

Vegan Fusilli Pasta (V)

Fusilli Pasta coated in a Slow Roasted Tomato Sauce with Stir Fry Vegetables, Roasted Chickpeas, Cherry Tomato, finished with Nibbed Almonds & Lemon Oil

(1, 2 Wheat Flour, Semolina, 10 Almonds, 13, 14)

To Finish

Tea & Coffee served with Mini Mince Pies

Allergens

1. Celery
2. Gluten
3. Crustaceans
4. Eggs
5. Fish
6. Lupin
7. Milk
8. Molluscs
9. Mustard
10. Nut
11. Peanuts
12. Sesame Seed
13. Soya
14. Sulphur Dioxide & Sulphites