
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.

2-Course Festive Menu

To Start

Soup of the Day
Served with Rustic Bread *(1, 2 Wheat Flour, 7, 13)*

Beetroot & Goats' Cheese Pearls
Goat's Cheese Pear, Horseradish Cream Cheese, Savoury Nut Granola, Balsamic Chilli Honey Roasted Beetroot & Topped with Micro Green
(1, 2 Wheat Flour, Oats, 6, 7, 9, 10 Pistachio, Hazelnut, Almond, 12, 13, 14)

Whitty's 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)

Irish Oak Smoked Salmon
Irish Oak-Smoked Salmon Crisp Baby Potato Cake, Lemon Emulsion, Baby Caper, Pickled Onion, & Lumpfish Caviar *(1, 2 Wheat Flour, 5, 9, 12, 13, 14)*

Main

Turkey & Maple Glazed Ham
Served with Garlic & Thyme, Croquettes, Creamy Mash & Port Jus
(1, 2 Wheat Flour, 7, 13, 14)

Pan-Seared Atlantic Salmon
Atlantic Salmon Creamy Black Rice, Baby Carrot, finished with Lemon Oil
(1, 5, 7, 9, 13, 14)

Confit Duck Legs
Crispy Maple-Glazed Duck Confit, Savoy Cabbage with Smoked Bacon, Creamy Potato, Baby Apple and Rich Merlot Jus *(1, 7, 9, 13, 14)*

Roasted Butternut Squash Rigatoni
Rigatoni with Roasted Butternut Squash & Baby Spinach, coated in a Velvety Cream Sauce, finished with a Goat's Cheese, Hazelnut Crumble & Lemon Oil *(1, 2 Wheat Flour, Semolina, 10 Almonds, 13, 14)*

To Finish

Tea & Coffee served with Mini Mince Pies

Add dessert for €10pp

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