

Aileach Restaurant
A la Carte Menu

To Start

Seafood Chowder served with a Homemade Guinness Bread
Crispy Thai Style Prawns, Chilli Aioli
Confit of Local Duck Leg on Garlic Mash Roasting Juices
Fan-tail of Honeydew Melon with Donegal Ham and Fruit Berries
Marinated Chicken pieces in a Caesar Style Salad
Deep Fried Wedge of Irish Brie with Whiskey Marmalade
Chef's Soup of the Day with Brown Bread or Crispy Roll

Main Courses

Fresh Local Fish

Pan-Fried Donegal Salmon Fillet, Leek Crust
with a white wine, lemon butter sauce
Poached Roulade of Plaice and Seatrout with a prawn veloute
Seared Local Mulroy Bay Scallops, Curried Sauté Potatoes
and Chilli Cream
Lightly Cooked Fillet of John Dory with Citrus Salsa
Assiete of House Fish, Salmon, Plaice, John Dory, Scallops
and Crab Claws

House Specialties

McGee Twist-Chargrilled Tornadoes of Irish Beef Fillet, Sautéed
Gweedore Bay Scallops & Whiskey Cream Sauce with Prawn
Crackers (served Medium)
Loin of Local Lamb Colcannon Mash, Auburgine Crisps Redcurrant
and Red Wine Reduction
Breast of Chicken Stuffed with Mushrooms and Basil, Chirszo Mash
and Chilli Butter
Oven Roasted Duck Breast, Cajun Roasties Burnt Orange Sauce
Pan-Fried Escalope of Irish Pork in a Mushroom and Calvados Sauce

Ostan Clanree Steaks

All our Beef is 100% Irish & Fully Traceable to the farm and matured in our kitchen. Choice cooked and served with grilled tomato, pepper sauce, Diane sauce or garlic butter.

12oz Sirloin Steak

16oz T-Bone Steak

10oz Fillet Steak

All Steaks are served with a choice of side order from either thick-cut chips, champ, and sauté potatoes, Texas fries or chilli roasties.

Vegetarian Options

Tian of Tomato, Aubergine and Goats Cheese with Basil Pesto

Vegetarian Lasagna, Side Salad and Garlic Bread

Soy, Sesame, Ginger and Honey Vegetarian Pasta Bake

Side Orders

Colcannon Mash

Chilli Wedges

Sauté Onions

Sauté Mushrooms

French Fried Onions

Potato and Vegetables

Grilled Aubergine

Chips

Creamed Potato

Dauphonise Potatoes

To Finish – Tempting Home-made Desserts

Chefs Apple Pie a la Mode

Cheesecake of the Day

Sherry Fruit Trifle Chantilly

Creme Brullee

Death by Chocolate