



DONEGAL MANOR

Group Catering Guide

CATERING OPTIONS

Make your stay at Donegal Manor even more memorable by choosing one or both of our convenient catering options, each designed specifically for groups booking the manor.

1. Full-Service Catering

Enjoy a fully catered dining experience with expertly prepared meals showcasing Donegal's rich culinary heritage. Our dedicated team handles all preparation, cooking, serving, and clean-up, leaving you free to relax and enjoy time together.

Typical Pricing

- Traditional Irish Menu: €45 per person (includes service)
- Donegal Feast Menu: €55 per person (includes service)
- Gourmet Celtic Menu: €70 per person (includes service)

Ideal for

Special occasions, formal dinners, stress-free group gatherings.

2. Self-Service Catering

Our self-service option provides tasty, freshly prepared meals that you heat, serve, and clear at your own convenience. Enjoy quality local dishes in a relaxed and informal atmosphere.

Typical Pricing

- Main dishes: €20 per person (with sides included)
- Desserts: €40 each (serve ~8 guests)

Ideal for

Informal get-togethers, casual evenings, flexible dining.

FULL-SERVICE CATERING

Dinner Menu Options

Select **two starters, two mains, and two desserts** from the menu options below.

Individual guest selections must be provided at least 7 days in advance of your dining date. Special dietary requirements can be accommodated upon prior notice

FULL-SERVICE CATERING

A. TRADITIONAL IRISH MENU

€45 per person (€675 minimum)

A celebration of classic Irish cuisine featuring local ingredients and traditional recipes.

Starters

- Donegal Seafood Chowder with Brown Bread
- Traditional Irish Potato and Leek Soup (V)
- Smoked Salmon with Wheaten Bread

Main Courses

All main courses are served with chef's selection of seasonal vegetables and potatoes.

- Traditional Irish Stew with Local Lamb
- Fresh Killybegs Catch of the Day
- Wild Mushroom & Leek Puff Pastry Parcel (V)
- Chicken and Mushroom Pie with Buttered Mash

Desserts

- Bramley Apple Crumble with Custard
- Traditional Irish Bread and Butter Pudding
- Seasonal Berry Fool with Shortbread

All menus are sample menus and subject to change.

FULL-SERVICE CATERING

B. DONEGAL FEAST MENU

€55 per person (€825 minimum)

An enhanced dining experience showcasing the finest local produce and Donegal specialities.

Starters

- Bundoran Crab Cakes with Herb Aioli
- Inishowen Smokehouse Platter
- Wild Atlantic Way Mussels in Irish Cider
- Warm Irish Goat's Cheese Salad

Main Courses

All main courses are served with chef's selection of seasonal vegetables and potatoes.

- Roast Donegal Mountain Lamb with Local Root Vegetables
- Pan-Seared Atlantic Salmon with Dulse Butter
- Wild Mushroom and Pearl Barley Risotto (V)
- Corn-fed Chicken Supreme with Wild Mushroom Sauce

Desserts

- Bailey's Irish Cream Cheesecake
- Warm Chocolate and Guinness Cake
- Local Cheese Board with Homemade Chutney

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FULL-SERVICE CATERING

C. GOURMET CELTIC MENU

€70 per person (€1000 minimum charge)

A premium dining experience celebrating the finest Irish produce and culinary traditions.

Starters

- Mulroy Bay Oysters with Traditional Accompaniments
- Donegal Lobster Bisque with Cognac
- House-Cured Gravlox with Dillisk
- St. Tola Irish Goat's Cheese & Beetroot Carpaccio

Main Courses

All main courses are served with chef's selection of seasonal vegetables and potatoes.

- Aged Irish Beef Fillet with Wild Mushroom Sauce
- Grilled Atlantic Monkfish with Seaweed Butter
- Duo of Donegal Lamb with Local Herbs
- Free-range Irish Chicken Ballotine with Herb and Chestnut Stuffing
- Roasted Butternut Squash & Sage Risotto

Desserts

- Irish Whiskey Tasting Plate with Bushmills Pairing
- Artisan Irish Cheese Selection with Local Honey
- Dark Chocolate and Sea Salt Tart with Cream

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FULL-SERVICE CATERING

OPTIONAL ADDITIONAL SIDE DISHES

Serves 4 people, must be pre-ordered

- Hand-cut triple-cooked chips (€12)
- Roasted baby potatoes with garlic and rosemary (€12)
- Seasonal green salad (€10)
- Honey-glazed root vegetables (€12)
- Artisan Irish bread basket with butter (€10)

BEVERAGE PACKAGES

Welcome Drinks (€8 per person)

- Selection of Irish craft beers
- Local ciders
- Sparkling wine
- Non-alcoholic options available

Wine Packages

- House Wine Package (€15 per person): Half bottle of house wine per person
- Premium Wine Package (€25 per person): Half bottle of premium selected wine per person

Open Bar Package (€45 per person)

- 3-hour duration
- Includes house spirits, wine, and beer
- Premium spirits available at supplementary cost

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FULL-SERVICE CATERING

Lunch Menu Options

FULL-SERVICE CATERING

LIGHT LUNCH MENU

€25 per person (€375 minimum charge)

Perfect for daytime gatherings and meetings.

Starters

- Homemade Vegetable Soup with Brown Bread
- Garden Salad with House Dressing
- Smoked Mackerel Pâté
- Chicken Caesar Salad

Main Courses

- Traditional Irish Quiche with Side Salad
- Open-Faced Donegal Smoked Salmon Sandwich
- Homemade Beef and Vegetable Pie
- Vegetable and Bean Casserole (V)
- Chicken and Mushroom Pie with Buttered Mash

Desserts

- Fresh Scones with Jam and Cream
- Lemon Drizzle Cake
- Fresh Fruit Salad

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FULL-SERVICE CATERING

Group Breakfast Menu

FULL-SERVICE CATERING

GROUP BREAKFAST MENU

€20 per person (€300 minimum charge)

Start your day with a traditional Irish breakfast experience.

Full Irish Breakfast

- Irish Bacon
- Local Sausages
- Black and White Pudding
- Grilled Tomatoes
- Sautéed Mushrooms
- Free-Range Eggs (prepared to order)
- Traditional Irish Brown Bread
- Toast and Preserves

Continental Options

- Selection of Cereals
- Fresh Fruit
- Natural Yogurt
- Pastries
- Irish Cheese Selection

Beverages

- Freshly Brewed Tea and Coffee
- Selection of Fruit Juices
- Water

All menus are sample menus and subject to change.

SELF-SERVICE CATERING

Dinner Menu Options

This convenient catering option allows your group to enjoy quality, freshly prepared dishes at your own pace. Ideal for casual gatherings, informal events, or simply relaxing evenings together at the manor.

SELF-SERVICE CATERING

DINNER MENU

€20 per person (€300 minimum charge)

We prepare dishes fresh, using quality local ingredients. Your group will simply heat, serve, and tidy up after your meal.

Main Courses

Each dish is served with complimentary crusty bread or Irish soda bread and butter.

- Traditional Irish Beef & Guinness Stew
- Classic Chicken Curry (served with basmati rice)
- Homemade Irish Beef Lasagne
- Chicken, Leek & Mushroom Pie with Puff Pastry Crust
- Roasted Vegetable & Lentil Cottage Pie (Vegetarian)
- Seafood Pie topped with Creamy Mash (local seafood, +€3 per person supplement)

Sides (choose one or two per meal, included)

- Mixed Green Salad with House Dressing
- Herb & Garlic Roasted Baby Potatoes
- Seasonal Steamed Vegetables
- Buttered Mashed Potatoes
- Fluffy Basmati Rice (for curry dishes)

Optional Extras

- Oven-Baked Potato Wedges (€12 per portion)
- Honey-roasted Root Vegetables (€12 per portion)
- Artisan Irish Bread Selection (€10 per portion)

All menus are sample menus and subject to change.

SELF-SERVICE CATERING

Dessert choices - €40 per dessert

Each serves ~8

- Bramley Apple Crumble
- Warm Chocolate and Guinness Cake
- Classic Irish Bread & Butter Pudding
- Sticky Toffee Pudding
- Seasonal Berry Fool

All menus are sample menus and subject to change.

SELF-SERVICE CATERING

HOW IT WORKS

Pre-order

Confirm your menu choices and numbers at least 7 days in advance and pay a deposit.

Prepared by us

We freshly prepare your chosen dishes and store them refrigerated, ready for your group's arrival.

Self-service

Your group heats, serves, and enjoys the meal at your convenience using clear and easy-to-follow instructions provided.

Clean-up

We ask that your group clears and tidies after your meal—simple cleaning instructions are provided.

GROUP DINING POLICIES

Booking Requirements

- Available only for full manor bookings
- Pre-orders required for all catering services
- Minimum 14 days advance booking required
- Menu choices must be confirmed 7 days before event

Deposit and Payment

- 25% deposit required to confirm booking
- Full payment required 7 days before event

Cancellation Policy

- Cancellations more than 30 days before: Full deposit refund
- Cancellations 15-30 days before: 50% deposit refund
- Cancellations 7-14 days before: Deposit non-refundable
- Cancellations less than 7 days before: Full payment required
- Force majeure situations considered individually

Dietary Requirements

- Vegetarian options available on all menus
- Special dietary requirements accommodated with advance notice
- Please inform us of any allergies or dietary restrictions when booking

Service Times

- Breakfast: 8:00 - 10:00
- Lunch service: 12:30 - 15:00
- Dinner service: 18:30 - 21:30

Deposit and Payment

- 25% deposit required to confirm booking
- Full payment required 7 days before event

SEASONAL CONSIDERATIONS

Spring/Summer (March-August)

- Featuring fresh local seafood
- Seasonal vegetables and salads
- Outdoor dining options available (weather permitting)

Autumn/Winter (September-February)

- Heartier traditional dishes
- Festive menus available during holiday season

CONTACT INFORMATION

For bookings and inquiries

- Email: info@donegalmanor.com
- Phone: +353 74 97 25222
- Address: Donegal Manor, Donegal Town, Co. Donegal, Ireland.

We look forward to creating a memorable dining experience for your group at Donegal Manor.