

Chapman's

RESTAURANT

Welcome to Chapman's Restaurant.

We pride ourselves on creating menus that focus on utilising fresh, local, seasonal produce to create dishes, bursting with flavours.

Our Head Chef and his culinary team carefully assemble our food with pride, developing wholesome and delicious dishes along with the classic favourites. The dishes that feature on our menus are made with the finest fresh ingredients from land and sea.

We are committed to emphasising local and seasonal produce and where possible we source our ingredients from nearby producers and suppliers. Our mission is to make Chapman's Restaurant and The Central Hotel, the perfect place to sample a true taste of Donegal!

Your server this evening will be happy to explain our menu, complementing our dishes with wine recommendations from our extensive wine selection.

Enjoy your experience!

Once Upon a Time....

The Central Hotel, in the heart of Donegal Town, is steeped in rich history. In 1931, this building operated as a pharmacy called 'Chapman's Medical Hall' under Dr. Robert Chapman. When you are walking past the front of the hotel, look at the footpath and you will see the Medical Hall mosaic tile.



To Start

Homemade Seasonal Soup

Wheaten Bread

Slow Roast Pork Belly

Caramelised Onion Puree & Coca Cola Reduction

Smoked Atlantic Salmon and Cream Cheese Roulade

Petit Salad and Toasted Ciabatta

Caramelised Red Onion & Goat's Cheese Tart

Dressed Mixed Leaves

Homemade Killybegs Cod Fish Cake

Tartar Sauce, Rocket Leaves

Wild Atlantic Seafood Chowder

Fresh Seafood, Creamy Soup & Wheaten Bread

Mushroom Bruschetta

Sautéed Mushroom, Garlic & Parmesan

Confit of Silverhill Duck Leg

Rocket and Roast Pear

Main Course

Grilled Chicken Supreme

Roast Root Vegetables, Mushroom and Truffle Cream

Pesto Crusted Rump of Walsh's Lamb,

Roast Root Vegetables and Smoked Garlic Jus

Baked Killybegs Cod Fillet

Creamed Cabbage and Lemon Oil

Seared Atlantic Salmon Supreme

Braised Fennel, Citrus and Coriander Broth

10oz Chargrilled Prime Irish Ribeye Steak

Green Beans, Onion Rings and Pepper Sauce (Supplement €8)

Mushroom and Spinach Pancakes

Tomato Fondue and Rocket

Classic Grilled Pork Chop

Creamed Cabbage and Cider Jus

Roast Saddle of Venison

Roast Root Vegetables and Red Wine Jus

All the above served with Mashed Potatoes and Seasonal Vegetables

One, Two and Three Course Options Available. Priced Accordingly. Please ask your Server

Dessert

Passion Fruit Mousse

Champagne Sorbet

Warm Apple Tart Tatin

Creme Anglaise

Salted Caramel Roulade

Honeycomb Ice Cream

Opera Gateau

Raspberry Cream

Baileys Cheesecake

Vanilla Ice Cream

Lemon Meringue

Chantilly Cream

Suppliers & Producers

Starcrest Seafoods	Donegal Town (Allister McClay)
Albatross Seafoods,	Killybegs, Donegal (John Boyle)
Mc Ginty's Fruit & Veg	Donegal Town (Peadar McGinty)
EWS Butchers	Ballintra, Donegal (Eddie Walsh)
Goldcam Meats	Leitrim
Glenside Bacon	Glenties, Donegal (Laurence Molloy)
Patton Eggs	Ballyshannon, Donegal (Hugh John Patton)
O' Donnell's Bakery	Laghey, Donegal
Gallaghers Bakery	Ardara, Donegal

Where possible we source locally produced foods for our menus, and we welcome any suggestions you might have or samples from any producers in the North West region.

Please contact us at chef@centralhoteldonegal.com

*Supplier list correct as of January 2019, we occasionally change suppliers and review this list.