



Welcome

It is our great pleasure to welcome you to

The Sandstone Restaurant

With great research and tasting of local fresh produce,
we have created a series of Menus, which use
local suppliers from Leitrim and the surrounding counties.

We would be delighted to explain in further detail any
questions you may have regarding our dishes.

Clare O' Leary
Executive Chef

€79 Per Person

*Our Suppliers: Joe Campbell (Beef, Lamb & Pork),
Fishmonger (Starcrest Seafood), M.I. Gannon & Sons (Chicken & Eggs),
Hendersons Foods (Dry Goods), Thornhill Farm (Duck),
TP Prior (Fruit & Vegetables) & Connaught Gold (Dairy)*

All our Beef, Lamb, Pork and Poultry is of Irish origin



New Years Eve Tasting Menu 2024

Wild Mushroom Soup

Truffle Pesto, Sour Cream
(7, 9, 12)

Cornfed Chicken & Ham Hock Terrine

Picked Girolle Mushroom, Garden Apple Chutney, Frisse Lettuce
(3, 12)

Warm Cured Atlantic Salmon

Green Apple, Puffed Rice, Sorrel Sauce
(4, 10, 12)

Sorbet

Roasted Leitrim Beef Fillet Rossini

Foie Gras, Black Truffle, Maderia Sauce
(1,3,7, 9, 12)

Banana Foster

(1,3,7,12)

Chilled Chocolate Fondant

Coconut Sorbet
(3,7,8)

Homemade Petit Fours
Freshly Brewed Tea or Coffee



Enjoy the experience of pairing wines with your meal

Loire Valley- Sauvignon De Touraine 2018

(Sauvignon Blanc)

Intense aromas of honey-suckle, Tropical Fruits & Herbaceous Plants.

This wine's super refreshing with some fruit and mineral notes to the taste.

High in acidity and dry to taste

Rias Baxias- Veiga Naum

(Albarino)

A wine that hosts a nectarine & fresh lime aroma, notes of lemon, lime, pear & even a

hint of beeswax. High in acidity and dry to taste

South Australia – Soldiers Block 2018

(Chardonnay)

This vibrant wine exhibits a lifted fruit character, bright tangerine fleshiness.

The judicious blend of oaked chardonnay adds palate weight without overwhelming the fruit

Ventoux- St Marc

(Shiraz/Syrah, Grenache & Carignan)

Garnet red in colour, Dark forest fruits and a hint of vanilla oak. A full bodied red,

High in tannin and high in acidity. Perfect food pairing wine

Vaucluse-Saint Marc 2018

(Merlot)

This merlot is loved for its boisterous black cherry flavours,

Supple tannins with a chocolate finish, medium to full bodied.

Low in tannin & acidity

Mendoza- Calden 2017

(Malbec)

Aromas of dark summer fruits, wild blackberries & sour cherries.

Medium bodied wine & Dry to the palate

Wine pairings with your meal €20 per person
two glasses of wine and a glass of bubbles to finish
your server will pair wine your menu choices for you



Allergy Advice

Before placing your order please inform your waiter if you have a food allergy. Many of the items on our menus can be tailored to meet your dietary requirements.

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|----------------------|-----------------|-------------------|----------|
| (1) Cereals | (2) Crustaceans | (3) Eggs | (4) Fish |
| (5) Peanuts | (6) Soybeans | (7) Milk | (8) Nuts |
| (9) Celery | (10) Mustard | (11) Sesame Seeds | |
| (12) Sulphur Dioxide | (13) Lupin | (14) Molluscs | |