



for Culinary Excellence
2015 - 2016



Dear Guest,

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.

Before placing your order please inform your waiter if you do have a food allergy. Many of the items on our menus can be tailored to meet the dietary requirements of guests with Dairy Intolerances, Nut Allergies, Gluten Free Requirements and Seafood Allergies.

Clare O Leary

Head Chef

€65 Per Person

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

All our Beef, Lamb, Pork and Poultry (excluding Foie Gras) is of Irish origin



Lough Rynn Castle
A La Carte Menu

Entrées

Foie Gras 3 Way's

Duck Foie Gras Crème Brulee, Peanut Butter Powder, Seared Duck Foie Gras Escalope, Croquette of Duck Liver Pate, Toasted Brioche, Orange Jelly, Plum & Ginger Compote
(C, E, P, N)

Brie & Truffle Tart

With a Fig Carpaccio. Caramelized Nuts, Orange & Port Wine Glaze
(D, G, E, N)

Tuna Carpaccio with Wasabi Caviar & Oysters Kilpatrick

Shaved Fennel, Orange Zest, Lamb Lettuce, Sesame & Chilli Oil, Black Sesame Seeds
(CR, SS, F, M)

Assiette of Smoked Seafood

Smoked Mackerel Ice Cream, Haddock Velouté, Smoked Trout Cheesecake, Crisp Herb Croute
(F, M, D)

Sous Vide Venison Haunch

Parsnip Puree, Pickled Shallot, Toast Pine Nut, Dehydrated Strawberry
(C, M, N)



The Sandstone Restaurant
Lough Rynn Castle
A La Carte Menu

Intermediate Course



Sorbet

Lemon & Lime

Or

White Onion Soup
With Truffle Oil
(CR,F)



Plat De Resistance

Viandes

Seared Fillet of Irish Beef

*Beef Cheek Cannelloni, Wild Mushroom Puree, Pommes Anna,
Chantenay Carrot, Red Wine Reduction, Horseradish Froth
(E, C)*

Seared Duck Breast

*Duck Bon Bon, Apple, Potato & Pistachio Croquette,
Orange Tuille, Chocolate Sauce
(E)*

Basil Crusted Rack of Lamb

*Slow Cooked Lamb Neck,
Truffle Potato Fondue, Red Wine Poached Pear, Sautéed Samphire, Cherry Jus
(C, N, E)*

Poisson's

Poached Halibut

*Textures of Oyster, Artichoke,
Yuzu Gel, Sautéed Samphire
(F)*

Seared Atlantic Scallops

*Braised Pork Belly, Cauliflower Puree, Pommes Anna, Apple & Walnut Velouté
(CR, F)*