

FAITHLEGG



The Roseville Rooms Seasonal Dinner Menu €42pp

Starters

Cream of Roasted Carrot and Coriander Soup

With an Orange Syrup

Pan Seared Scallops with a Hazelnut and Lime Butter (€5 Supplement)

With Watercress Cream and Black Pudding Dust

Meadow Field Goats Cheese Mille Feuille

Pine Nuts, Saffron, Pickled Pear and Garden Salad

Wild Wexford Mushroom

In a Knockanore Smoked Cheddar Cream, Pasta and Crushed Hazelnuts

Rings Farm Chicken and Pork Terrine

Fig and Date Puree, Smoked Celeriac and Toasted Granola

Thin Gin Cured Salmon

With Crab Meat, Pink Grapefruit, Avocado Puree and Horseradish & Yoghurt Remoulade

Main Courses

Wild Mushroom and Butternut Squash Gnocchi (V)

Served with a Baby Spinach Cream and Crushed Walnuts

Irish Wild Venison Haunch

With Celeriac, Braised Red Cabbage, Juniper And Thyme Jus

A Taste of Grannagh Pork

Of Seared Fillet, Caramelised Belly and Apricot Sausage Roll, Crispy Smoked Bacon

Served with Sauerkraut, Black Pepper Crusted Turnip and a Cider Jus

Pan Fried Fillet of Monkfish (€8 Supplement)

Butternut Squash Puree, Chargrilled Aubergine Caviar, Fennel and Orange

and our Elderflower and Lime Beurre Blanc

Chargrilled Fillet of Irish Black Angus Beef (€9 Supplement)

Potato Fondant, Slow Roasted Feather Blade, Cumin Carrot Puree and Bone Marrow Jus

Pan Fried Fillet of Hake

Served with Mussel Meat, In a Smoked Samphire & Pearl Onion Sauce

Desserts

Banana and Malibu Parfait

Served with Raspberry Meringue Shards and Carmel Sauce

70% Dark Chocolate and Cherry Marquise

Griottines Compote and Raspberry Sorbet

Sweet Taste of Spring

Blackberry Mousse, Mini Apple & Carmel Tart and Pear Sorbet

Aquafaba (Plant Based Dessert)

With Tropical Fruit, Elderflower Syrup and a Lemon and Passion Fruit Gel

Irish Farmhouse Cheeseboard (€4 Supplement)

Selection of Irish Artisan Cheeses, Quince Paste

FAITHLEGG



A La 'Carte

Starters

Cream of Roasted Carrot and Coriander Soup €10

With an Orange Syrup

Pan Seared Scallops with a Hazelnut and Lime Butter €15

With Watercress Cream and Black Pudding Dust

Meadow Field Goats Cheese Mille Feuille €12

Pine Nuts, Saffron, Pickled Pear and Garden Salad

Wild Wexford Mushroom €12.50

In a Knockanore Smoked Cheddar Cream, Pasta and Crushed Hazelnuts

Rings Farm Chicken and Pork Terrine €13.00

Fig and Date Puree, Smoked Celeriac and Toasted Granola

Thin Gin Cured Salmon €12.50

With Crab Meat, Pink Grapefruit, Avocado Puree and Horseradish & Yoghurt Remoulade

Main Courses

Wild Mushroom and Butternut Squash Gnocchi (V) €24

Served with a Baby Spinach Cream and Crushed Walnuts

Irish Wild Venison Haunch €29

With Celeriac, Braised Red Cabbage, Juniper And Thyme Jus

A Taste of Grannagh Pork €29

Of Seared Fillet, Caramelised Belly and Apricot Sausage Roll, Crispy Smoked Bacon

Served with Sauerkraut, Black Pepper Crusted Turnip and a Cider Jus

Pan Fried Fillet of Monkfish €31

Butternut Squash Puree, Chargrilled Aubergine Caviar, Fennel and Orange

and our Elderflower and Lime Beurre Blanc

Chargrilled Fillet of Irish Black Angus Beef €32

Potato Fondant, Slow Roasted Feather Blade, Cumin Carrot Puree and Bone Marrow Jus

Pan Fried Fillet of Hake €28

Served with Mussel Meat, In a Smoked Samphire & Pearl Onion Sauce

(V) Denotes Our Vegetarian Dishes, Please Ask If You Need Assistance with Any Special Dietary Requirements

We Serve all our Main Dishes with Seasonal Vegetables and Potatoes

