

FAITHLEGG



THE ROSEVILLE ROOMS SEASONAL DINNER MENU

STARTERS

Caramelised Cauliflower Soup €10

With an Irish cheddar choux

Wild Wexford Mushroom €12.50

In a Knockanore smoked cheddar cream, pasta and crushed hazelnuts

Faithlegg's Gin Cured Salmon €12.50

With crab meat, pink grapefruit, fennel and horseradish salad

Smoked Skeaghanore Duck Breast €13

With balsamic tomato ketchup, pickled carrot and garden herb oil

MAIN COURSES

Aubergine, Tomato and Meadowfield Goats' Cheese Galette (V) €26

Slow roasted, layered with Kalamata olives and served with polenta crisps

Irish Chicken Supreme €27

With black garlic and chard gnocchi and curry oil

Wild Fillet of John Dory €31

Asparagus, cockles and clams in a smoked Gubeen sauce

Chargrilled Fillet of Irish Black Angus Beef €32

Slow roasted feather blade, cumin carrot puree and bone marrow jus
(€8 supplement applies to package dinners)

Pan-fried Fillet of Wild Hake €28

Served with a smoked mussel & samphire cream

(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



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DESSERTS

Passionfruit and Mascarpone Parfait €10

Mango and mint salsa, meringue shards

Catalan Tart €10

Caramelised orange and vanilla pod ice cream

Raspberry and Chocolate Clafoutis €10

Salted caramel ice-cream and chocolate jelly

Irish Cheese Selection €14

with pickles, quince paste and crackers

