



Starters

Roast Red Pepper & Tomato Soup
Dingle vodka crème fraiche

Wild Mushroom & Baby Spinach Open Ravioli
Smoked Knockanore cheese cream, tarragon & white truffle oil

Smoked Duck Breast
Orange gel, sourdough crisps, hazelnut, black bean & mint salsa

Irish White Crab Meat Brulee
Cayenne glaze, smoked Knockanore cheese, pickled cucumber

Meadowfield Goats Cheese Panna Cotta
Dried serrano ham, carrot relish, brown bread crumb.

Main Courses

Slow Roast Feather Blade of Beef
Smoked whipped potato, red onion marmalade, green peppercorn sauce

Pan Fried Fillet of Wild Hake
Smoked mussel & samphire cream

Monkfish Fillet Veronique
Garden chives, leeks, saffron potatoes

Free Range Guinea Fowl
Confit leg, honey glazed breast, York cabbage, carrot & port jus

Pork tasting plate
Twice cooked pork belly, black pudding & apricot sausage roll, pork fillet, crushed peppered swede, cider jus

Roast Vegetables & Baby Spinach Basil Pesto
In fille de brick pastry with spiced ratatouille sauce

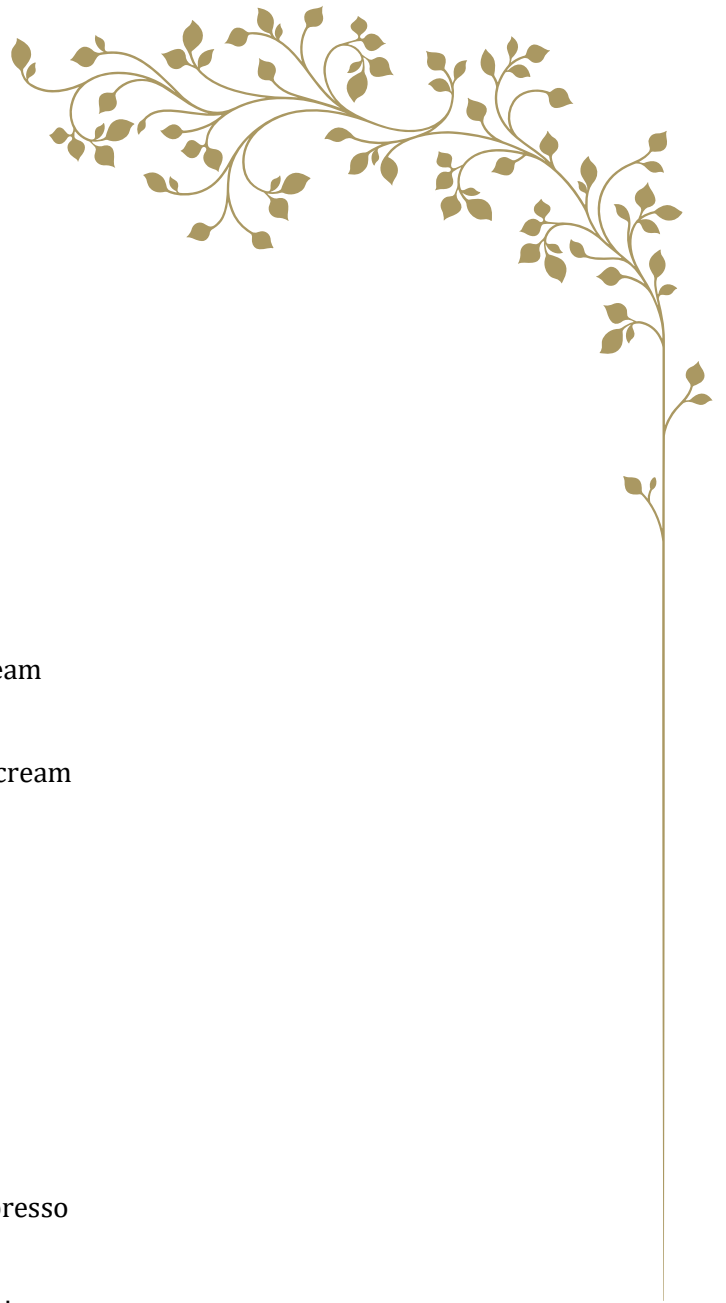
Fillet of Munster Black Angus Beef
Wild mushroom, baby spinach, puff pastry (€8 supplement applies to package dinners)

Side Dishes

Hand cut chips House salad Honey roast parsnip with bacon crumb

A full vegan and vegetarian menu are available on request Please ask your server if you need assistance with any special dietary requirements

Our Roseville Rooms dinner menu is curated seasonally by Executive Chef Jenny Flynn to ensure the best of our local produce is highlighted throughout the year



Desserts

Baldwin's Ice Cream
From Baldwin's family herd

Wexford Strawberries and cream
Elderflower syrup, Meringue

Irish Cheese Selection
Pickles, quince paste, crackers.

Classic apple tart tatin
Caramelized apples, nut crumb, apple gel, vanilla ice cream

Chocolate and orange delice
Burnt orange with single origin Waterford whiskey ice cream

Digestifs

Speciality Coffee Selection €8.50
Irish, Baileys, Calypso, French

Espresso Martini €15
Smirnoff Vanilla Vodka, sugar syrup, freshly ground espresso

Bramble €14
Gunpowder gin, lemon juice, sugar syrup, crème de cassis.

Old Fashioned €14
Buffalo Trace Bourbon, Sugar Syrup, Orange Bitters, Angostura Bitters

Callipo €15
Tanqueray Sevilla, Cointreau, Lime Juice, Blood Orange Syrup, blood orange syrup, ginger ale, fresh OJ