

FAITHLEGG



The Roseville Rooms Seasonal Dinner Menu Vegetarian & Vegan Options

Starters

Soup of the Day

With a Coconut Cream

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

Sautéed Mushroom and Garden Herb Bruschetta (Vegan)

Served on Grilled Sourdough Bread

Mediterranean Salad (Vegan)

Balsamic Braised Shallots, Roasted Red Peppers and Mixed Leaves with Balsamic Reduction

Main Courses

Handmade Gnocchi with Wild Mushroom & Butternut Squash

Served with Baby Spinach Cream and Crushed Walnuts

Penne Pasta (Vegan)

Fresh Rocket, Sundried Tomato and Olive Oil

Charred Lettuce and Potato Curry (Vegan)

With Coconut Milk and Basmati Rice

Aubergine and Red Pepper Roulade

With a Lightly Spiced Ratatouille

Please Ask If You Need Assistance with Any Special Dietary Requirements

We serve all our Main Dishes with Seasonal Vegetables and Potatoes

Desserts

Aquafaba (Vegan Plant Based Dessert)

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

Selection of Sorbets (Vegan)

Served with Fresh Fruit & Garden Mint Salad