

FAITHLEGG



THE ROSEVILLE ROOMS

STARTERS

Meadowfield Farm Goats Cheese
Served with pine nuts, saffron gel & pickled pear

Roast Carrot Soup
With poppy seed crème fraiche

Chicken Breast Salad
Sherry marinated apricots, toasted almonds, wholegrain mustard
mayonnaise and pepper oil

MAIN COURSES

Duck Leg Confit with Braised Red Cabbage
Puy lentil and orange glaze

Butter Roast Breast of Turkey
With a sage and onion stuffing and cranberry jus

Pan Fried Fillet of Hake
With broad bean, sweet potato and spinach

Aubergine and Red Pepper Roulade (V)
With a lightly spiced ratatouille and pesto

CHEFS SPECIALS

Please ask your server for today's specials
(supplements apply)

(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

DESSERTS

Warm Apple and Cinnamon Crumble
Crème anglaise and toffee crunch ice cream

Double Chocolate Mousse
With wild berry compote and homemade
shortbread biscuits

Selection of Homemade Ice Cream and Sorbet
Served in a brandy snap basket

