

# FAITHLEGG



## THE ROSEVILLE ROOMS

### STARTERS

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#### Dunmore East Seafood Rillettes

Served with pickled cucumber and a lemon mayonnaise

#### Cream of Roasted Butternut Squash Soup

With dill oil

#### Chicken Liver and Port Parfait

With apple, vanilla and shallot marmalade and Waterford Blaa crisps

### MAIN COURSES

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#### Local Lamb Chump with a Mint Crust

Petit pois puree & rosemary jus

#### A Taste of Local Pork

Seared fillet, caramelised belly and salty crackling with a cider jus

#### Pan Fried Salmon Fillet with Sundried Tomato Pesto

With roasted cauliflower and red pepper oil

#### Organic Brown Penne Pasta with Burnt Leek and Roasted Celeriac

with a rosemary and almond milk sauce

### 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

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#### Chocolate Ganache Cake

With a candied garden fennel and raspberry sorbet

#### Lemon and Dried Strawberry Roulade

With vanilla ice cream

#### Selection of Ice Cream and Sorbet

Served in a brandy snap basket



FIBD Hotels & Resorts

