

FAITHLEGG



THE ROSEVILLE ROOMS

STARTERS

Thin Gin Cured Salmon Gravlax

Served with pink grapefruit segments and tempura of cauliflower florets

Cream of Leek and Fennel Soup

With herb infused crème fraîche

Wild Wexford Mushrooms

Cooked in a smoked Knockanore cream with crushed hazelnuts

MAIN COURSES

Slow Braised Feather Blade of Irish Beef

Served with carrot puree, fondant potato and a natural jus

Pan Seared Chicken Supreme

With pearl couscous, smoked gubbeen sausage and a thyme cream

Fillets of Megrim (Witch Sole)

With a salsa verde and lime beurre blanc

Baked Gnocchi (V)

Served in a black garlic cream with spinach and sundried tomato

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 Double Chocolate Brownie

With a caramel sauce and honeycomb ice-cream

Lemon and Vanilla Posset

With homemade Tuiles

Selection of Homemade Ice-Cream & Sorbet

Served in a brandy snap basket

