

FINE DINING

Rosebellos Restaurant

February is for Lovers

5 course fine dining

80.00pp

(Taxes and gratuities extra)

Fully Licensed

Reservations Required

Starter

Crusty Ciabatta bread with warm herbed parmesan and EVOO
dip

APPETIZER

Crab Bisque Soup

Or

Spinach, Beet and Goat Cheese Salad
with crusty bread rolls

FIRST COURSE

Sautéed Mussels in a white wine sauce

Pan Seared Scallops

Vegetarian Rosechetta

Cod Au Gratin

Pan Seared Garlic Tiger Shrimp

MAIN COURSE

Seafood 'Carboneara' – a delicious creamy pasta with delectable
pieces of seafood in a decadent carboneara sauce.

Pan seared Cod - with a creamy but light wine sauce served with
roasted baby potatoes.

Beef Wellington – Our famous 4 or 8 oz Melt in your mouth beef tenderloin wrapped in a buttery pastry with a red wine sauce and served with garlic mashed potatoes.

Cinnamon Heart Chicken- A tender boneless chicken breast lightly coated in cinnamon hearts served on a bed of Jasmine rice.

Rack of Lamb – ‘probably the best lamb you will ever taste’. Seared and then lightly baked with a lightly crusted herb coating on the outside and perfectly succulent on the inside. Served with a roasted Sweet potatoes and feta cheese side.

DESSERT

Tea/coffee (please add 3.00 for specialty Teas and Coffee)

Apple Crumble with vanilla Ice Cream

Sweetheart Cheesecake

Home Made Raspberry Ripple Gelato

Red Velvet Duff with Cream Cheese

Blueberry Duff with a Screech Rum Sauce

Please choose one option per person per category and email your choices to info@rosemanorinn.com at least 48 hours in advance.

Thank you!

Rose Manor Inn