



Whether you're looking to book, or just want to discuss some of our services further, contacting The Chef on the Roseland couldn't be easier.

MAIN COURSES

Fillet Steak Rossini served with pont neuf potatoes and fine green beans

Rack of Lamb with sweet potato puree, garlic confit and dauphinoise potatoes

Herb Crust Roasted Salmon fillet with grain mustard sauce & capers, new potatoes and pak choi

Cornish Farmhouse Sausages with sweet potato and parsley mash, served with braised red cabbage and a reduced port sauce

Salmon en Croûte served with galette potato on wilted spinach and a reduced cream and chive sauce with crushed peas

Breast of Roasted Guinea Fowl served with potato gratin and wilted spinach, finished with a quince and port reduction

Slow Roasted Belly of Pork with shards of crispy crackling, served with green cabbage mash and cider, apple and thyme jus

Breast of Duck with a plum and ginger sauce, served on wilted spinach with dauphinoise potatoes

Chargrilled Chicken Breast with a wild mushroom sauce, stir-fry vegetables and rice pilaf

Breast of Chicken stuffed with a lobster mousse and wrapped in streaky bacon, dressed with truffle oil and served on top of a warm wild rocket salad

Halibut Fillet on a pea & mint risotto with truffle oil and parmesan

Fillet of Sea Bass with lemon and saffron chive hollandaise, and new potatoes

Baked Aubergine filled with Wilted Spinach, topped with a reduced tomato and roasted hazelnut sauce and parmesan wafers on a slow roasted fondant potato

Wild and Field Mushroom Parcel served on curly kale

Caramelized Tenderloin of Pork with cider baked apples and a spring green mash with whole grain mustard and drizzled with a quince sauce

Red Onion and Goats Cheese Tartlet served with a tomato and walnut salsa

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