

# RULE OF ROAST MENU

## SALADS

### **“Did You Even Try?” “Modern Caesar Salad**

Crisp romaine lettuce tossed with creamy Caesar dressing, croutons, and shave parmesan—because who doesn’t love a classic?

### **Coffee -smoked seafood and pickled cucumber**

Offering a rich, savory depth that enhances the fresh flavors of the ocean. Accompanied by tangy pickled cucumbers for a refreshing crunch, this dish is drizzled with citrus-infused olive oil,

### **Roasted Beet and chef choice Cheese Salad**

Mixed greens topped with roasted beets, crumbled goat cheese, and candied walnuts, dressed in a tangy vinaigrette.

### **Char-grilled butternut squash with chili and balsamico**

Tender wedges of butternut squash, perfectly char-grilled for a smoky flavor. Tossed with fresh, fiery chili and finished with a rich balsamic reduction

### **Grilled Halloumi and roasted plum tomato and baby eggplant**

Halloumi cheese served alongside sweet roasted plum tomatoes and tender baby eggplant, drizzled with extra virgin olive oil and fresh herbs

### **“You’re All Greens” Salad bar**

A colorful medley of fresh greens, cherry tomatoes, cucumbers, and radishes, tossed in a light lemon vinaigrette.

## SOUP COUNTER

### **Seafood & Saffron Fumet**

seafood experience with saffron fumet. This aromatic broth infuses Served with a side of crusty bread for dipping.

### **Roasted Butternut Squash with Toasted Almond Flakes**

Roasted butternut squash, a naturally sweet and savory flavor. Topped with crunchy toasted almond flakes, this dish adds a nutty aroma. Finished with a drizzle of truffle oil and a sprinkle of sea salt

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## MAIN COURSES

### **72- hours Sauerbraten Roast Beef with Yorkshire Pudding**

Tender, slow-roasted beef served with fluffy Yorkshire puddings and rich gravy—an absolute classic.

### **Herb-Crusted Young Roast Chicken**

Juicy chicken marinated in herbs and roasted to perfection, served with a natural own sauce

### **Roasted Leg of Lamb with Zesty Mint jelly & Sauce**

Well-seasoned slow-cooked to perfection. Served with a mint sauce that complements the rich flavors of the meat & a side of sweet mint jelly for an added touch of freshness. Perfect for any occasion!

### **Are you a Meat lover” Beef Wellington**

A flaky pastry filled with a mix of mushrooms, spinach, served with a savory (non-alcoholic) mushroom sauce.

## SIDES

### **Roasted Garlic Mashed Potatoes**

Creamy mashed potatoes infused with roasted garlic so good, you'll wish you had more

### **“Two way” Brussels Sprouts**

Blanched & Roasted Brussels sprouts tossed in balsamic glaze and sprinkled with bacon bits

### **Honey-Glazed Carrots of Reflection**

Sweet, tender carrots roasted in honey and thyme.

### **Two step of cooked Roasted parsnip**

Delicious recipe for **Cumin-Infused Parsnips** that highlights their natural sweetness while adding a warm, earthy flavor.

## DESSERTS

### **“Oops, I Burnt It” Brownies**

Rich and fudgy brownies with a slightly crispy top, served with a scoop of vanilla ice cream.

### **“Why Am I Single?” Chocolate Lava Cake**

Molten chocolate cake served warm with a gooey center—perfect for those who love a little indulgence!

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## **Classic baked Cheesecake**

Creamy cheesecake topped with a berry compote that's both sweet and tart—just like your dating history!

## **BEVERAGES**

### **ADDITIONAL CHARGES**

#### **“Roast and Toast” Cocktails**

A selection of cocktails that'll keep the spirits high and the laughter flowing!

#### **“Sipping on My Sorrows” Wine**

A choice of red and white wines to complement the meal, because wine makes everything better.

#### **“Coffee with a Side of Sass”**

Freshly brewed coffee served with a variety of creamers and sweeteners—perfect for ending.

***Please note: That menu items are subject to change based on the freshest ingredients available at local markets.***