

ROAR
BISTRO & BAR

Valentine's menu

HORS D'OEUVRES

Beef Bruschetta drilled with a Paul Clüver
Pinot Noir Balsamic glaze

STARTER

Confit Duck Spring Rolls with a citrus, soy and ginger
dipping sauce

OR

Venison Carpaccio
Herb mustard carpaccio, rocket & parmesan salad,
and vinaigrette dressing

MAIN

Confit Duck with a Paul Clüver Pinot Noir Apricot glaze
served with baby carrot, baby onion, beetroot, and basil
pesto

OR

Line Fish
Served on a bed sweet potato puree, asparagus and
fine beans topped with a Paul Clüver Sauvignon Blanc
potato sauce

DESSERT

Cheesecake
Blueberry baked cheesecake with pomegranate pearls

OR

Roar Panna Cotta
Fresh mixed berries with a Paul Clüver Pinot Noir
Coulis

