



The Roebuck
Festive Menu

2 Courses £23 pp 3 Courses £28 pp
(£5 pp deposit per person at time of booking)

Starters

Spiced Roasted Parsnip & Butternut Squash Soup
Served with crusty roll (v)

Duck Liver Parfait
served with Port & red onion marmalade & melba toast

Pan Fried Goats cheese
served with red onion & cranberry marmalade & Lentil ragu (vg)

Crayfish & Prawn Tian
served with lime, chili & coriander mayonnaise

Mains

Traditional Roast Turkey
rolled and stuffed with chestnut & sage stuffing, pigs in blankets, roast potato, honey roasted parsnips, seasonal vegetables & red wine gravy

Braised Brisket of Beef
in chestnut, pearl onion & red wine sauce served with bubble & squeak & heritage carrots

Herb Crusted Salmon & King Prawns
served with potato cake, wilted spinach, sun-blushed tomatoes & prawn bisque

Leek, Cranberry, Mushroom & Stilton Wellington
served with garlic & parsley new potatoes & Port & red wine gravy (vg)

Desserts

Traditional Christmas Pudding
served with warm Brandy sauce

Stem Ginger & Vanilla Panna cotta
served with cranberry & pistachio ice-cream

Chocolate Rum Marquise
served with caramel cashew nuts & ice-cream

Cheese Board selection of South-west cheeses
served with fruit chutney, celery, grapes & biscuits

To Finish
Filter Coffee or Tea & mince pie

(v) Vegan
(vg) Vegetarian

Please inform us of any dietary or allergy requirements you may have at time of booking

