



Christmas At The Roebuck

Starters

Deep Fried Breaded Brie, With Cranberry Coulis & Mixed Leaves (v)

Roast Butternut Squash & Red Pepper Soup, Crunchy Herb Croutons (vg)

Ham Hock & Chicken Terrine, Spiced Apple Chutney & Toasted Sourdough

Sweet Potato, Courgette & Feta Fritta, Tzatziki Dip, Mixed Leaf Salad (v)

Home made Thai Fish cakes, Sweet Chilli, Lime & Tomato Jam Asian Slaw

Mains

Traditional Roast English Turkey, Chestnut, Apricot & Sage Stuffing,
Chipolata Wrapped In Smoked Bacon, Goose Fat Roast Potatoes, Seasonal Vegetables

Slow Roast Shank Of English Lamb On Roasted Sweet Potato & Ginger Mash, Honey
Roast Vegetables, Redcurrant & Rosemary Jus

Pan Fried Sea Bass Fillet On Crushed New Potatoes, Mange Tout Lemon & Caper Butter (g)

Roast Mediterranean Vegetables Wrapped In A Filo Parcel On Red Pepper Coulis & Mange
Tout With Cubetti Potatoes (vg,v)

Rich Braised English Beef In Red Wine & Cranberry Sauce With Horseradish Mash &
Braised Red Cabbage & Apple

Desserts

Traditional Christmas Pudding & Brandy Sauce

Warm Chocolate Brownie Coated with Chocolate Sauce & Served With Vanilla Ice Cream (g)

Fruits Of The Forest Pavlova, Meringue, Chantilly Cream & Sherry Soaked Mixed Berries

Zesty Lemon Cheesecake Drizzled With Raspberry Coulis

A Selection Of Cheese From Our Pantry With Spiced Apple Chutney, Grapes & Celery

2 Course 17.95 Three Course 22.95. Served From The 23rd November

