



## **Christmas at The Roebuck**

### **Starters**

Homemade leek, fennel and potato soup with castle blue cheese and walnuts

Smoked salmon, crab and watercress terrine with toasted sourdough

Pan seared wood pigeon on caramelised parsnip puree with wild mushrooms and sherry jus

Grilled halloumi, pomegranate and orange salad with mustard and honey dressing

Thai spiced mussels and king prawns in a creamy coconut broth with garlic and herb bread

Middle Eastern falafel cakes with smashed avocado and lime

### **Main courses**

Traditional butter roasted norfolk turkey with all the seasonal trimmings, market vegetables and goose fat roasted potatoes

Wild sea bass fillets on a crushed new potato cake and fine green beans with a mussel, crab and crayfish bisque

Slow roasted shank of lamb with braised chorizo and butterbeans on pesto mash and greens

Grilled English ribeye steak with rosemary and turmeric roasted potatoes, honey roasted root vegetables and classic bordelaise sauce (£2.00 supplement)

Vegetarian wellington - butternut squash, beetroot and mushroom wrapped in puff pastry with market vegetables, rosemary roasted potatoes and a 'veggie' gravy

### **Desserts**

White and dark chocolate mousse with a brandy snap swirl

Mulled fruit Eton mess

Sticky toffee pudding with toffee sauce and mince pie ice cream

Christmas pudding and brandy sauce

Cheese board with biscuits, grapes, celery and onion marmalade (£2.00 supplement).

2 courses £23.95

3 courses £28.95