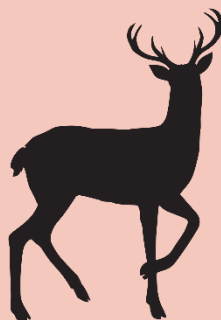


# THE ROEBUCK CHRISTMAS MENU





### To Start

*A selection of bread & British butter for the table*

Spiced Lentil Soup (vg)(gf)\*  
Padron Peppers & Maldon Salt (vg)(gf)  
Smoked Salmon, Cream Cheese & Caper Berries (gf)  
Duck Croquettes & Plum Sauce  
Chicken Liver Parfait & Cranberry Butter (gf)\*

### Mains

***Our mains are designed to share family style on the table, with the rib of beef to carve yourselves.***

Butternut Squash, Wild Mushroom Wellington (vg)(gf)  
Baked Cod, Lemon & Caper Butter Sauce (gf)  
Timbloden Farm Black Angus Ribeye (gf)

*All mains are served with roast potatoes, carrots & parsnips, brussels sprouts, pigs in blankets & gravy.*

### Pudding

Mango Sorbet (vg)(gf)  
Christmas Pudding & Brandy Cream (gf)  
Caramelized Banana Waffle & Chantilly Cream  
Chocolate Fondant & Chantilly Cream

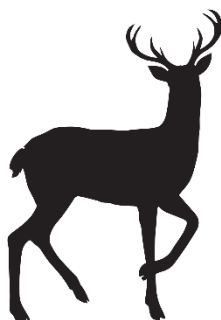
Cheese board – a selection of Neil's Yard Cheese (v)  
*(£10 supplement per person)*

**£44 per head**

*We endeavour to use local suppliers, organic & seasonal produce to remain sustainable, and supporting of the community.*

*If you have any dietary requirements, please speak to us.*

*\* Can be made gluten free*





## Christmas Buffet Menu

*select from*



Bread & British Butter  
Vegan Sausage Roll (vg)  
Padron Peppers & Aioli (vg)(gf)  
Verdi Olives (vg)(gf)  
Sliced & Spiced Potatoes (vg)  
Black Pudding Croquettes  
Scampi

£6.50

Beetroot Hummus, Sour Cream & Toasted Hazelnuts (vg) (gf)  
Tempura Spiced Vegetables (vg)  
Homemade Fish Goujons  
Pigs In Blankets  
Lamb Merguez  
Jerk Chicken Skewers (gf)

£9.50

Neil's Yard Cheese  
£14

*we recommend between two and four items per person  
minimum 4 items per dish  
minimum buffet spend £100*

