

Festive Dining

at the

ROEBUCK



NO GLUTEN CONTAINING INGREDIENTS MENU

Dishes on this menu are made with ingredients that do not intentionally contain gluten. However, due to the risk of cross-contamination from a range of ingredients within our kitchens, traces of gluten may be present. Please ensure a member of the team is aware that you are ordering from our No Gluten Containing Menu.

3 COURSES

Includes a glass of English Fizz or soft drink upon arrival

STARTERS

Scallops with Pea Puree[†]

Charred lemon, parsley oil *153 kcal*

Camembert Fondant (v)

Heritage tomatoes, rocket, spiced pear & fig chutney *336 kcal*

Cauliflower & Chestnut Soup (v)

Rustic seeded roll, parsley oil *477 kcal*

MAINS

Free-range Norfolk Turkey Roast

Pig in blanket, crispy duck fat roast potatoes, honey roasted carrots, apricot & thyme stuffing crown, braised red cabbage & apple, sprouts, rich gravy *1297 kcal*

Grilled Halibut & Black Tiger King Prawns[†]

Crushed baby potatoes, Chantenay carrots, béarnaise sauce, samphire, charred lemon *867 kcal*

Slow-cooked Celeriac (ve)(n)

Smashed roasted new potatoes, Chantenay carrots, green beans, smokey romesco *950 kcal*

PUDDINGS

Black Forest Praline Ice Cream (v)(n)

Sour cherry drizzle, fresh mint *319 kcal*

Single Origin Chocolate Brownie (v)(n)

Classic Jersey clotted cream ice cream *575 kcal*

90.00 per person