

# Festive Dining

at the

ROEBUCK



## 3 COURSES

*Includes a glass of English Fizz or soft drink upon arrival*

### STARTERS

#### Scallops with Pea Puree<sup>†</sup>

Charred lemon, parsley oil *153 kcal*

#### Venison & Green Peppercorn Terrine

Toasted sourdough bloomer, orange, spiced pear & fig chutney *451 kcal*

#### Camembert Fondant (v)

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

#### Cauliflower & Chestnut Soup (ve)

Toasted sourdough bloomer *302 kcal*

### MAINS

#### Free-range Norfolk Turkey Roast

Pig in blanket, Yorkshire pudding, crispy duck fat roast potatoes, apricot & thyme stuffing crown, honey roasted carrots, braised red cabbage & apple, sprouts, rich gravy *1402 kcal*

#### Duo of Beef

Grassfed sirloin steak, beef & stilton en croûte, crispy duck fat roast potatoes, honey roasted carrots, braised red cabbage & apple, rich gravy *1577 kcal*

#### Grilled Halibut & Black Tiger King Prawns<sup>†</sup>

Crushed baby potatoes, Chantenay carrots, béarnaise sauce, samphire, charred lemon *855 kcal*

#### Celeriac, Spinach & Butternut Squash En Croûte (v)

Crushed baby potatoes, Chantenay carrots, rich gravy *1143 kcal*  
Vegan option available with smokey romesco sauce (ve)(n) *1312 kcal*

### PUDDINGS

#### Christmas Pudding (v)

Brandy butter ice cream, redcurrants *590 kcal*

#### Gingerbread Cheesecake

Salted caramel drizzle, orange Sablé biscuits, lemon sorbet *898 kcal*

#### Melting Chocolate Bell (v)(n)

Hazelnut praline ice cream, orange Sablé biscuits, sour cherry drizzle *704 kcal*

#### Zesty Lemon Tart (ve)

Raspberry sorbet *586 kcal*

90.00 per person