



CHRISTMAS CELEBRATIONS

Festive Menu at The Roebuck Tavern

Two Courses: £24.99 | Three Courses: £28.99

STARTERS

Roasted Tomato & Basil Soup

A soothing winter classic, crafted from slow-roasted tomatoes, fragrant fresh basil, and a delicate hint of garlic. Served piping hot with a thick slice of rustic bread—perfect for dipping and warming the soul.

Garlic Mushrooms

A medley of wild mushrooms gently simmered in a rich, garlicky cream sauce, served with golden toasted ciabatta for dipping and delight.

Prawn Cocktail

Succulent prawns served on crisp iceberg lettuce, dressed with a creamy Marie Rose sauce and finished with a fresh squeeze of lemon.

MAINS

The Ultimate Pig in a Blanket

A showstopping foot-long pork sausage wrapped in smoky, crispy bacon, resting atop a bed of salted rosemary potatoes. Served with traditional Christmas stuffing, tender Brussels sprouts, and a generous pot of thick, caramelised onion gravy.

Roast Turkey Dinner

Tender hand-carved turkey served with golden roast potatoes, creamy mashed potato, roasted parsnips, sage stuffing, and Moss Valley pigs in blankets. Accompanied by seasonal vegetables, rich gravy, and a classic side of cranberry sauce.

Oven-Baked Salmon Fillet

Oven-baked to tender perfection, this salmon fillet is adorned with tart cranberries, fragrant parsley, a touch of garlic, and a bright squeeze of zesty lemon. Served alongside succulent buttered greens and crushed new potatoes.

Carrot Wellington with Spiced Marmalade

A hearty and elegant Wellington filled with roasted carrots, chestnuts, spinach and herbs, encased in golden, flaky puff pastry. Served with spiced marmalade, seasonal vegetables and roasted potatoes.

FESTIVE SIDES — £3.50 each

- Cauliflower Cheese
- Pigs in Blankets (8x)
- Yorkshire Puddings (2x)

DESSERTS

Winter Crumble

A comforting winter warmer, bursting with tender apples and juicy blackberries beneath a golden house-made crumble.

Finished with a sprinkle of demerara sugar and a drizzle of golden syrup.

Warm Chocolate Fondant

Crafted in Italy, these authentic Italian chocolate fondants feature warm, gooey centres that ooze velvety chocolate with every bite.

Cream-Filled Profiteroles

Light and delicate chocolate cream choux buns, generously filled with a silky dairy cream mousse and perfectly paired with a warm drizzle of rich chocolate sauce.

Why not finish your meal with Tea or Coffee and Mince Pie – £3.50 per person

CHRISTMAS MENU MUST BE BOOKED IN ADVANCE



MAKE CHRISTMAS SPECIAL

Festive Drinks Pairings

Enhance your seasonal dining with our handpicked festive drinks pairings, selected to perfectly complement our holiday dishes.



CRISP & BUBBLY Prosecco Only £16.95

A delightfully sparkling and crisp celebratory treat, offering delicate fruit aromas and a refreshing finish to toast the holiday season.

CAREFULLY SELECTED House Wine Only £14.95

Your choice of our finest house red or white, thoughtfully selected to pair harmoniously with our hearty winter roasts and festive dishes.



FESTIVE NOTICE – TERMS & CONDITIONS

- ◆ **Advance Booking:** Please note that all Christmas dinners must be pre-booked in advance.
- ◆ **Pre-Order Deadlines:** To help make your celebration smooth and joyful, we kindly ask that all festive dinners be booked at least seven days in advance, with food choices pre-ordered no later than three days before your visit.
- ◆ **Deposit Policy:** A deposit of £10 per person is required to secure your booking. Please note that deposits are non-refundable if cancelled with less than 48 hours' notice.
- ◆ **Dietary Requirements & Queries:** For full allergen details, dietary requirements, or to reserve your table, just speak to one of our friendly team members—we're here to make your festive plans sparkle!

Wishing you a jolly and joyful Christmas from all of us!