



Christmas

PARTY MENU

APPETIZERS

Spiced butternut squash soup

with toasted sunflower seeds and toasted focaccia

Ox tail gyoza

with a ponzu dip and asian slaw

Beetroot & onion bahji

with sun dried tomato and a chilli lime mayo

Pan fried scallops

with maple bacon crisp and spiced apple puree

MAIN COURSE

Turkey Paupiette

served with pig in blanket, duck fat roast potatoes, honey roasted root veg, yorkshire pudding and red wine jus

Fore rib of beef

served with beef dripping potatoes, honey roasted root veg and beef & onion jus

Roast halibut

served with garlic butter new potatoes, spinach & tenderstem salad with a parsley and dill dressing

Wild mushroom, spinach & feta roulade

served with garlic lemon new potatoes & tenderstem broccoli

DESSERT

Traditional christmas pudding

served with warm brandy custard and fresh berries

White chocolate and baileys cheesecake

served with winter berry coulis and double chocolate shard

Vegan coconut panna cotta

served with a malibu gel and dried pineapple

Chocolate and almond brownie

served with honeycombe and vanilla bean ice cream

DISCRETIONARY SERVICE CHARGE OF 10%

A decorative border of various Christmas-themed elements including holly leaves, pine needles, red berries, and large red and white poinsettias, all with a gold leaf-like texture, framing the central text.

Christmas

PARTY NIGHTS

2 COURSES £35 - 3 COURSE £40

12TH DECEMBER

19TH DECEMBER

LIVE DJ SET FROM 7PM
FREE PROSECCO ON ENTRY

STEP INTO THE WARMTH OF OUR FINE
DINING ROOM WITH OUR SPECIALLY
CRAFTED FESTIVE MENUS TO INDULGE
YOUR TASTEBUDS. JOIN US FOR AN
EVENING OF FESTIVE CHEER,
DELICIOUS DINING AND COSY
MEMORIES YOU'LL TRESURE. SHARED
WITH GROUPS BIG OR SMALL

01323 811244

INFO@THEROEBUCKINNFREEHOUSE.COM



Christmas

DAY MENU

2 COURSES 85 3 COURSES 90

APPETIZERS

Spiced butternut squash soup VE

with toasted sunflower seeds and toasted focaccia

Duck liver parfait

with homemade focaccia and spiced date & apple chutney

Asian cured smoked sea trout

pickled daikon and marinated cucumber

Smoked mushroom pâté

served with home made focaccia and orange & onion marmalade

MAIN COURSE

Turkey Paupiette

served with pig in blanket, duck fat roast potatoes, sprouts with charred chestnuts, maple root veg, sage & onion stuffing, brie cauliflower cheese, yorkshire pudding and red wine jus

Smoked beef short rib

served with camembert mash, sprouts with charred chestnuts, charred shallots, ox cheek bon bon and beef & onion jus

Lemon sole stuffed with prawn mouse

charred baby leeks & lemon and caper beurre noisette

Sage, squash & walnut roast VE

served with charred cauliflower in a orange & cardamom glaze and crispy chickpeas

DESSERT

Traditional Christmas Pudding

served with brandy butter and an orange brandy sauce

White chocolate and baileys cheesecake

served with berry coulis and chocolate shard

Apple, pear and cinnamon cobbler VE

served with tonka bean anglaise and apple crisps

Chocolate and salted caramel mousse

served with honeycombe and blackberry compote

Sussex cheese selection

served with crackers, chutney, frozen grapes and port

DISCRESSIONARY SERVICE CHARGE OF 12.5%



Christmas

DAY MENU KIDS

2 COURSES 30 3 COURSES 35

APPETIZERS

Garlic ciabatta

Hummus, croutes & veg sticks

MAIN COURSE

Turkey Paupiette

served with pig in blanket, duck fat roast potatoes, maple root veg, sage & onion stuffing, yorkshire pudding and red wine jus

Chicken goujons

served with fries and beans

Sage, squash & walnut roast VE

served with charred cauliflower in a orange & cardamom glaze and crispy chickpeas

DESSERT

Chocolate brownie

served with vanilla ice cream

2 scoops of ice cream

vanilla and chocolate