



FUNCTION
&
WEDDING PACKAGE





Welcome to The Roebuck inn. Our stunning Pub boasts a multitude of beautiful features that will make your wedding day simply perfect. In 2020 The Roebuck was fully refurbished, which included our 4 B&B Rooms and a private bar located in the function room.

We can comfortably accommodate parties of up to 80 for dinner and up to 150 for an evening reception. We fully understand how important your wedding day is, so you can rest assured that we will make this the most memorable day of your life.



We have a fantastic Wedding Co-ordinator who will tailor a bespoke package personalised to your individual requirements, and will be available every step of the way until your special day.





ROOMHIRE

2023/2024

MONDAY- THURSDAY £500

FRIDAY- SUNDAY £700

Prices may vary depending on
individual bookings.

*Due to ever rising price increases, we reserve the right to
vary some of our pricing*

CANAPES

Select 3 Canapes £6.95 per head

HONEY & MUSTARD MINI SAUSAGES

BASIL, CHERRY TOMATO & MOZZARELLA

MUSHROOM PATE CROSTINI

KING PRAWN & CHORIZO SKEWER

GOATS CHEESE & RED ONION TART

BRUSCHETTA **VG**

SMOKED SALMON & CRÈME FRAICHE BLINI

HASSELBACK POTATOES **V**

TEMPURA PRAWNS & SWEET CHILLI
DIPPING SAUCE

PEA & MINT FALAFEL **VG**

MINI SAVOURY TARTELETTE SELECTION

BANG BANG CALUIFLOWER, SWEET CHILLI
& SOY MAYO **VG**



STARTERS

CLASSIC FRENCH CHICKEN LIVER PÂTÉ

Sour dough toast & Red onion chutney (VG available)

WEXFORD CHEDDAR CHEESE TART

Shortcrust pastry tart, filled with a Wexford cheddar & mature cheese sauce, with cherry tomatoes & caramelised onion V

HOISIN DUCK SPRING ROLL

*Served with Asian slaw & Hoisin sauce
(Vegan option available)*

BUTTERNUT SQUASH & SWEET POTATO SOUP

*Parsnip crisps & sourdough bread V
(other flavours available)*

HAM HOCK & PEA TERRINE

*Pressed terrine of ham hocks with peas, wholegrain mustard
& sour dough bread*

CRAYFISH & PRAWN COCKTAIL

Bitter leaf lettuce, Marie rose sauce

PROSCIUTTO & MELON

Prosciutto wrapped melon, drizzled in honey & balsamic

MEDITERRANEAN TART

Dressed leafs & olive tapenade VG



MAINS

SLOW ROASTED BELLY OF PORK

*Creamed mash, honey roasted carrot, savoy cabbage,
caramelized apple & cider jus.*

ROAST SIRLOIN OF BEEF

*Roasted sirloin of beef, roasted potatoes, honey roasted parsnip &
carrots, seasonal vegetables, Yorkshire puddings & a red wine jus.*

CONFIT CHICKEN SUPREME

*Confit chicken supreme, buttered crushed jersey royals,
seasonal vegetable, bacon, sage & cream sauce.*

PAN FRIED LEMON & DILL SALMON FILLET

Potato pave, tender stem broccoli, lemon & dill creamed sauce.

BEEF BRISKET PIE

*Harvey's ale, butter herb pastry, potato puree,
roasted root vegetable & red wine jus.*

WILD MUSHROOM & GARLIC RISOTTO

*A classic creamy risotto with wild mushrooms, parmesan cheese
& rocket salad V*

WHOLE BAKED PLAICE

Whole baked plaice, caper crushed new potatoes, sauce vierge

MOROCCAN TAGINE VG

*A warm spiced tagine with dates, apricots, peppers & chickpeas
served with lemon & coriander rice*





DESSERT

LEMON POSSET

Raspberry compote & shortbread biscuit

BELGIAN TRIPLE CHOCOLATE BROWNIE

Rich chocolate brownie with clotted cream quenelle

SEASONAL FRUIT CRUMBLE

Seasonal fruit, toffee crunch crumble topping, vanilla custard

TROPICAL FRUIT ETON MESS

Passion fruit, mango, pineapple, crushed meringue, whipped double cream

WHITE CHOCOLATE TART

Pastry base, with a white chocolate filling & raspberry sorbet

BAILEYS CRÈME BRÛLÉE

Baileys infused creme brulee & short bread biscuit

STRAWBERRY CHEESECAKE

*Buttery biscuit base, strawberry filling
(Other flavours available)*

CHOCOLATE GLAZED PROFITEROLE

*Choux pastry filled with a sweet filling, drizzled with
chocolate sauce*





CHEESE TABLE

£13.50 PERHEAD

Show Stopping Cheese Table
Perfect for evening guests to enjoy a
selection of fine cheeses, crackers & a variety
of accompaniments.

Add Charcuterie to your cheese table.
£6pp surcharge



BARBECUE

£28.50 PER HEAD (MIN 60)

Select 4 From The Following:

Goz British Beef Burger

Butchers Pork Sausages

Sizzling Spare Ribs

Cajun Chicken Skewers

Sticky Barbecue Drumsticks

Lamb & Mint Koftas

Mushroom & Halloumi Skewers

Salt & Pepper Tofu Skewers VG

Butterflied Prawn & Chorizo

Select 4 From The Following:

Dressed Mixed Salad

Tomato, Mozzarella & Basil

Sweet Potato, Lentil & Feta Salad

Mediterranean Couscous

Spicy Potato Wedges

Potato Salad

Roasted New Potatoes

Grilled Corn On The Cob

Coleslaw



HOG ROAST

£22.50 PER HEAD (MIN 60)

Locally sourced suckling pig spit roasted for 8 hours, served in a fresh bun with apple sauce & sage & onion stuffing.

Select 4 salads from the barbecue menu to be served along side the hog roast.

GF Buns Available on Request



BUFFET

Pick any 4

£20 PER HEAD

Selection of sandwiches
Various flavoured quiches
Mixed vol-au-vents
Sausage rolls
Hummus & pitta breads
Crudites & dip

+£2pp

Scotch eggs
Tempura King prawns
Selection of pizzas
Pate board
Cheese selection



TERMS AND CONDITIONS

1. PROVISIONAL BOOKINGS WILL BE HELD FOR 10 DAYS.
2. BOOKINGS WILL BE CONFIRMED UPON RECEIPT OF:

SIGNED AND DATED BOOKING FORM.

• SIGNED AND DATED TERMS AND CONDITIONS FORM.

• A £500 NON-REFUNDABLE DEPOSIT IS PAID, A FURTHER 50% WILL BE DUE THREE MONTH BEFORE THE BOOKED DATE.

• ALL FEES ONCE PAID ARE NON-REFUNDABLE.

• ANY BNB ROOMS BOOKED MUST BE PAID IN FULL ON BOOKING

3. THE BALANCE WILL BE DUE PAYABLE 2 MONTHS PRIOR TO THE DATE OF THE EVENT. ANY EVENT BOOKED WITHIN 1 MONTHS OF ITS COMMENCEMENT WILL BE REQUIRED TO PAY THE FULL FEE IMMEDIATELY AND IS NON-REFUNDABLE.
4. IN THE UNLIKELY EVENT THAT THE ROEBUCK INN MUST CANCEL FOR ANY REASON ALL ADVANCE PAYMENTS RECEIVED WILL BE RETURNED, ALTHOUGH THE ROEBUCK INN WILL NOT HAVE ANY LIABILITY FOR ANY OTHER COSTS INCURRED BY YOU OR ANY THIRD PARTIES YOU HAVE INSTRUCTED.
5. WE WOULD STRONGLY ADVISE YOU TAKE OUT YOUR OWN WEDDING/ EVENT INSURANCE IN THE EVENT THAT YOUR WEDDING/ EVENT IS CANCELLED FOR ANY REASON.
6. BOOKINGS MADE WITH THIRD PARTIES BY YOURSELVES MUST BE SETTLED DIRECTLY BY YOU AND NOT THE ROEBUCK INN
7. CLIENTS SHALL BE LIABLE FOR ANY COSTS INCURRED IN REPAIRING ANY DAMAGE TO THE PREMISES CAUSED BY CLIENTS OR THEIR GUESTS.
8. THIRD PARTY CONTRACTORS VISITING THE ROEBUCK INN SUCH AS BANDS AND CATERERS MUST BE APPROVED AND HAVE PROOF OF RELEVANT INSURANCES AND HEALTH AND SAFETY DOCUMENTATION.
9. ALL VEHICLES AND BELONGINGS LEFT OVERNIGHT MUST BE REMOVED BY (IIAM) THE FOLLOWING DAY.
10. ALL CLIENT AND GUEST VEHICLES, PERSONAL BELONGINGS AT THE ROEBUCK INN ARE LEFT ENTIRELY AT THE OWNER'S RISK. THE ROEBUCK INN AND THEIR OWNERS WILL NOT BE HELD LIABLE FOR ANY DAMAGE OR THEFT FOR ANY REASON OR CIRCUMSTANCE.
11. WE WILL ALSO REQUIRE CREDIT/DEBIT CARD DETAILS TO BE HELD ON FILE TO COVER BAR TAB/WELCOME DRINKS ETC. FOR ANY OUTSTANDING INVOICE THAT REMAINS UNPAID BEYOND 7 DAYS OF THE EVENT.
12. ALL DRINKS MUST BE PURCHASED THROUGH THE ROEBUCK INN

I/WE CONFIRM THAT I/WE HAVE READ AND UNDERSTOOD AND AGREE TO THE ABOVE TERMS AND CONDITIONS AND WILL ENSURE THAT OUR GUESTS AND CONTRACTORS ARE AWARE OF ANY THAT MAY AFFECT THEM.

YOUR NAME: _____

SIGNATURE: _____

DATE: _____

DEPOSIT RECEIVED ON _____