YULETIDE FAVOURITES



FESTIVE FAYRE

NO-GLUTEN CONTAINING INGREDIENTS

MENU

NO-GLUTEN CONTAINING INGREDIENTS FESTIVE FAYRE 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.

2 COURSES FOR 27.50 | 3 COURSES FOR 31.00

Start with some festive fizz? Enjoy Prosecco or Champagne from our range of sparkling wines

STARTERS

BAKED MINI CAMEMBERT & CHUTNEY W

Rosemary studded baked mini camembert paired with a caramelised red onion chutney, served alongside brown toasted seeded bread (603 kcal)

KING PRAWN SALAD[†]

King prawns served on lettuce with lemon mayonnaise (223 kcal)

MAINS

HAND-CARVED ROAST TURKEY

Succulent, hand-carved roast turkey served with roast potatoes, a Yorkshire pudding, pig in blanket, seasonal vegetables and rich gravy (979 kcal)

BRIE & CRANBERRY BEEF BURGER

A juicy beef patty topped with melted brie, pigs in blankets, and cranberry sauce. Served in a seeded bun with shredded lettuce, red onion, tomato and mayonnaise. Served with crispy smashed potatoes (1291 kal)

8oz* SIRLOIN WITH BRANDY PEPPERCORN SAUCE

28 day aged steak, served with half a grilled tomato, parsley butter, rocket, creamy brandy peppercorn sauce and crispy smashed potatoes (810 kcal)

BRIE & CRANBERRY BEYOND BURGER V

Beyond* burger topped with melted brie and cranberry sauce. Served in a seeded bun with shredded lettuce, red onion, tomato and mayonnaise. Served with crispy smashed potatoes (985 kcal)

NAKED BEYOND BURGER V

A bunless Beyond* burger topped with a Violife* slice and cranberry sauce on shredded lettuce, red onion and tomato. Served with crispy smashed potatoes and a pot of mayonnaise (796 kcal)

DESSERT

CHERRY & CHOCOLATE ETON MESS V

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Eton Mess served with cherry compôte, crumbled chocolate flake and a raspberry crumb (707 kcal)

Round off your feast with one of our specially crafted Christmas cocktails

O Vegetarian O Vegan † May contain bones and/or shell *Approximate weight prior to cooking

Adults need around 2000 kcal a day

TERMS & CONDITIONS: Please advise the team of any dietary requirements before ordering. Solitable for Vegetarians. Solitable for Vegans. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. † Fish, poultry, and shellfish dishes may contain bones and/or shell. Our dishes are prepared in kitchens where nuts and gluten are present as well as other allergens; we cannot guarantee that any food item is completely free from traces of allergens, due to the risk of unexpected cross contamination. We do not include 'may contain' information. Our menu descriptions do not list all ingredients. Dishes may contain alcohol. Calorie counts are correct at time of print. Please be aware the allergen information for our dishes may change between the date of booking and the date of your visit. We would advise all our guests contact a member of the team on the date of their visit to confirm the allergen information of their selected meals. You can view our allergen information if you download the Greene King app, or visit our website at www.greeneking.co.uk

The Festive menu is available between 12th November and 30th December 2025 excluding Christmas Day and Boxing Day. You can book online, pop in or give us a call. No booking is confirmed until a £5.00 per adult and £5.00 per child deposit is received. Please confirm your menu pre-order choices 7 days prior to dining (If your booking is less than 7 days' away, your menu choices will be required within 48 hours of booking and at least 2 days prior to dining). Please remember to bring your receipt with you on the day. Please see website for the cancellation and refund policy.