



CELEBRATION MENU



RAISE A GLASS, ENJOY THE FEAST

3 Courses for 22.00

Aperitif



Passion Fruit Martini 7.45

A tropical delight with Absolut vodka and passion fruit. Served with a shot of Prosecco



St-Germain Hugo Spritz 6.45

A floral twist on a spritz with St-Germain Elderflower Liqueur, Prosecco and soda

Fancy a lighter sip?



Warner's 0% Pink Berry Spritz

Warner's 0% Pink Berry paired with Fever-Tree Raspberry & Orange Blossom Soda (42 kcal)

Starters

Whipped Feta

Whipped feta drizzled with hot honey. Served with ciabatta croutons, cucumber and rocket (516 kcal)

Halloumi Fries

Halloumi served with chilli jam and rocket, topped with a chilli & herb garnish (488 kcal)

Chicken Tenders

Southern fried chicken tenders served with honey IPA BBQ sauce and rocket (522 kcal)

Salt & Pepper Squid †

Crispy salt & pepper squid served with chilli jam and topped with a chilli & herb garnish (545 kcal)

Bang Bang Cauliflower

Crispy cauliflower bites topped with peri-peri mayonnaise, charred corn and rocket (630 kcal)

Vegan option available  (443 kcal)

Wine

Côtes de Provence Rosé, Creation, France

Elegant, fresh and fruity dry rosé with spicy & peppery notes

Champagne, Lanson Le Black Creation Brut NV, France

An elegant Champagne, with citrus fruit and hints of honey

 Look out for this symbol on our Alcohol-Free and Low-Alcohol products

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.

 - Vegetarian  - Vegan

Adults need around 2000 kcal a day

Mains

Hand-Battered Cod †

Hand-battered Atlantic cod served with chips (913 kcal)
and mushy peas (73 kcal) or garden peas (60 kcal)

Camembert & Mushroom Tart V

Mushroom & garlic tart topped with camembert,
served with crispy smashed potatoes in rosemary sea
salt, basil pesto and a salad garnish (1185 kcal)

Vegan option available VE (988 kcal)

Creamy Garlic Chicken

Sliced grilled chicken breast with Cheddar & chive
mash. Served with baked garlic mushrooms topped
with cheese and grilled until golden, creamy garlic
sauce and rocket (937 kcal)

Beyond Burger® V

Beyond Burger® topped with a Violife™ vegan slice.
Served in a seeded brioche style bun with shredded
lettuce, red onion, tomato and mayonnaise. Served
with rosemary salted skin-on fries (996 kcal)

Vegan option available VE (996 kcal)

Honey & Thyme Pork Belly

Grilled pork belly slices, finished with a honey &
thyme drizzle. Served on a bed of colcannon mash
with maple & thyme roast carrots, broccoli and a
rich red wine gravy (1522 kcal)

Roasts

Served with garlic & rosemary roast potatoes, sage
& onion stuffing, cauliflower cheese, roast parsnips,
Yorkshire pudding, maple & thyme roast carrots,
broccoli, garden peas and gravy

Hand-Carved Turkey (1034 kcal)

Roast Sirloin of Beef (1178 kcal)

Served pink **£2 SUPPLEMENT**

Beef & Turkey Duo (1106 kcal)

£2 SUPPLEMENT

Slow-Cooked Lamb Shank (1640 kcal)

Served with mint gravy **£4 SUPPLEMENT**

Butternut Squash, Spinach &

Celeriac Wellington V (1592 kcal)

Desserts

Peach Melba Tarte Tatin V

Served warm with clotted cream ice cream
and fresh raspberries (504 kcal)

Vegan option available VE (526 kcal)

Sticky Toffee Pudding V

Served with your choice of custard (962 kcal)
or Jersey clotted cream ice cream (932 kcal)

Triple-Chocolate Brownie V

Served warm with chocolate sauce and Jersey
clotted cream ice cream (688 kcal)

Ice Cream V

Ice cream calories shown per scoop

Your choice of three ice cream scoops:

Jersey clotted cream (126 kcal)

Strawberry (138 kcal)

Chocolate (146 kcal)

Mango sorbet **VE** (103 kcal)

Raspberry sorbet **VE** (88 kcal)

Vegan vanilla **VE** (113 kcal)

Your choice of sauce:

Chocolate (28 kcal)

Strawberry flavour **VE** (32 kcal)

Raspberry coulis **VE** (16 kcal)

After Dinner

Espresso Martini

7.45

A rich and creamy mix of Absolut
Vanilia vodka and espresso

Isolabella Limoncello Spritz

6.45

Isolabella Limoncello, Prosecco
and soda water

Terms & Conditions: Our menu descriptors do not include all ingredients. Full allergen information on the ingredients in the food we serve is available on request, please speak to a team member. Please advise the team of any dietary requirements before ordering. Please ask your server before ordering if concerned about the presence of allergens in your drinks. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. Some dishes may contain alcohol which is not listed on the menu. †Fish, poultry and shellfish dishes may contain bones and/or shell. Scampi may contain one or more tail per piece. Spirits - A single measure is 25ml and a double measure is 50ml. Cocktails - Glasses contain the equivalent of 50ml of spirit. Full nutrition information is available on our website. Calorie counts are correct at time of print. Alcohol for over 18s only - proof of ID may be requested. Products & offers are subject to availability at the price point advertised. Deals and offers are only available on the days and times advertised on the menu and cannot be used in conjunction with any other offer. Illustrations are for guidance only. All cash and credit/debit card tips are paid in full to our team members. All prices are in GBP and are inclusive of VAT. Should the VAT rate change, menu pricing will be adjusted accordingly. Manager's decision is final. Promoter: Greene King Brewing and Retailing Ltd, Sunrise House, Ninth Avenue, Burton upon Trent, Staffordshire, DE14 3JZ.

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