

- PRE-ORDER ONLY -
NO GLUTEN CONTAINING
INGREDIENTS

★ Christmas Day ★

Available 25th December

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.

STARTERS

CHAR-GRILLED BLACK TIGER PRAWNS[†]

Char-grilled shell-on Black Tiger prawn skewer with vine tomatoes and parsley butter sauce served with spring onion and seeded bread (782 kcal)

CROXTON MANOR CHEDDAR & CHIVE SOUFFLE ^V

Twice-baked soufflé served with caramelised red onion chutney, garnished with a balsamic glaze, mixed seeds and pomegranate (472 kcal)

CAULIFLOWER & CHESTNUT SOUP ^V

With seeded bread and butter (343 kcal)

Vegan option available ^{VE} (285 kcal)

HAM HOCK & PEA TERRINE

With seeded bread and butter and caramelised red onion chutney (400 kcal)

MAINS

CRANBERRY GLAZED NUT ROAST ^{V N}

Walnut, almond, cranberry and root vegetable nut roast. Served with roasted baby potatoes, buttery mash, two Yorkshire puddings, maple flavour & thyme roast carrots, broccoli, peas, Brussels sprouts and vegetarian gravy (1579 kcal)

Vegan option available ^{VE N} (960 kcal)

SURF & TURF[†]

7oz* fillet steak and char-grilled shell-on Black Tiger prawns in parsley butter. With mint & butter baby potatoes, half a grilled tomato and merlot & beef dripping gravy (785 kcal)

Swap prawns[†] (141 kcal) **for beef burnt ends** (115 kcal)

CHRISTMAS DINNER

Hand-carved turkey, served with duck fat roast potatoes, buttery mash, two Yorkshire puddings, maple flavour & thyme roast carrots, broccoli, peas, Brussels sprouts, two pigs in blankets, gravy and a side of cranberry sauce (1574 kcal)

GRILLED BASS & BLACK TIGER PRAWNS[†]

Grilled sea bass fillet with char-grilled shell-on Black Tiger prawns on a bed of roasted baby potatoes and broccoli served with a chardonnay & chive sauce (1095 kcal)

PUDDINGS

CHERRY BAUBLE ^{VE}

A light and creamy frozen cherry mousse with a sour cherry centre, coated in raspberry coulis on a ruby red biscuit crumb base (538 kcal)

CHEESE BOARD ^V

Stilton, Croxton Manor Brie and Barbers Vintage CheddarTM with caramelised red onion chutney, grapes, celery and seeded bread (731 kcal)

Adults need around 2000 kcal a day



You can review our allergen information if you download the Greene King app, or visit our website at www.greeneking.co.uk

Please advise the team of any dietary requirements before ordering. Full allergen information on the ingredients in the food we serve is available on request – please speak to a team member. **V** Suitable for Vegetarians. **Ve** Suitable for Vegans. Whilst we take care to preserve the integrity of our vegetarian and vegan products, please note that we do not operate a dedicated vegetarian/vegan kitchen area and that these are handled in a multi-kitchen environment. **N** Dish contains Nuts. †Fish, poultry, and shellfish dishes may contain bones and/or shell. *All stated weights are approximate before cooking. Our menu descriptions do not list all ingredients. Some dishes may contain alcohol which may not be listed on the menu. 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. 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 of our guests contact a member of the team on the date of their visit to confirm the allergen information of their selected meals. All products subject to availability on a site-by-site basis. Menu choices are required 7 days prior (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) if ordering from the Festive menu. No booking is confirmed until a deposit is received: £5 per adult, £5 per child if you are ordering from the Festive menu. No booking is confirmed until a deposit is received: £10 per adult, £10 per child if you are ordering from the Christmas Day menu. If you need to cancel your booking, please contact us ASAP as any meals not taken on the day may be charged unless 48 hours' notice is given. Management reserves the right to withdraw/change offers (without notice) at any time. Please refer to the website for details on refunds & cancellations. Bookings are subject to change – please see our website for up-to-date guidance and policies at the time of your booking. All service charges, cash and credit/debit card tips are paid in full to our team members. Promoter: Greene King Brewing.