3 COURSES

Plus a glass of fizz or soft drink * on arrival

STARTERS

SCALLOPS WITH CRUSHED PEAS †

Pan-fried scallops on a bed of crushed peas with a charred lemon and parsley oil drizzle

VENISON & GREEN PEPPERCORN TERRINE

With orange, toasted sourdough bloomer and spiced pear & fig chutney

CAULIFLOWER & CHESTNUT SOUP (VE)

With sourdough bloomer

CHEESE FONDANT (V)

Camembert fondant with an oozing cheese centre served with blistered vine tomatoes, rocket and spiced pear & fig chutney

MAINS

DUO OF BEEF

80z* sirloin steak with a pulled beef rib cottage pie, roasted Chantenay carrots, beef dripping gravy and duck fat roast potatoes or triple-cooked chips

GRILLED HALIBUT & BLACK TIGER KING PRAWNS †

With garlic butter, smashed roasted new potatoes and roasted Chantenay carrots

TRADITIONAL TURKEY DINNER

An apple, apricot & thyme stuffing crown with a pig in blanket, Yorkshire pudding, duck fat roast potatoes, roasted Chantenay carrots, sprouts, broccoli, maple roasted parsnips and rich gravy

BEETROOT TART TATIN (VE)

Beetroot & red onion tarte tatin topped with Violife Le Rond, with smashed roasted new potatoes, roasted Chantenay carrots and parsley oil drizzle

DESSERTS

LEMON TART (VE)

With raspberry sorbet

GINGERBREAD CHEESECAKE

With salted caramel sauce, crushed shortbread and a lemon sorbet

CHOCOLATE & ORANGE TART (VE)

Rich and citrusy chocolate & orange tart with vegan ice cream

CHRISTMAS PUDDING (V)

With brandy butter ice cream and redcurrants

Swap your dessert for our Cheese Board

BRITISH CHEESE BOARD (V)

Blacksticks Blue®, Hampshire Winslade and Barber's 1833 Vintage Cheddar with St Peter's Yard crispbreads and a spiced pear & fig chutney

*125ml glass of prosecco or regular glass of Coca-Cola Original Taste, Diet Coke, Coca-Cola Zero Sugar or Schweppes Lemonade

ADULTS NEED AROUND 2000 KCAL A DAY

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

(V) Suitable for Vegetarians. (Ve) Suitable for Vegans. Please note that we do not operate a dedicated vegetarian/vegan kitchen area.

(N) Dish contains Nuts. †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. Please advise the team of any dietary requirements before ordering.

Dishes may contain alcohol. Calorie counts are correct at time of print.