

CHRISTMAS DAY MENU NO-GLUTEN CONTAINING INGREDIENTS

Dishes on this menu are made with ingredients that do not intentionally contain gluten. Due to the risk of cross-contamination, we cannot guarantee our dishes are 100% free from gluten. Please ensure a member of the team is aware you are ordering from this menu.

STARTERS

Classic smoked salmon

Smoked salmon and baby gem served on no-gluten containing bread & butter with a lemon mayo dip pot.

Ham hock terrine

Pulled ham hock & pea terrine, served with caramelised red onion chutney and no-gluten containing toast & butter.

Mushroom soup Ve

Mushroom soup with a hint of tarragon, served with no-gluten containing bread.



MAINS

Traditional Christmas dinner

Traditional turkey breast, served with pigs in blankets, crispy potatoes, honey roast parsnips, seasonal veg, cranberry sauce and no-gluten containing gravy.

Sizzling 10oz* ribeye steak 🚳

Succulent ribeye topped with beef burnt ends in an indulgent merlot beef dripping gravy. Served on a bed of sizzling peppers and onions with a baked jacket potato, peas, half a grilled tomato and sauteed button mushrooms on the side.

Grilled seabass & king prawns

Three seabass fillets, topped with king prawns on a bed of herby potatoes, served with seasonal greens and a creamy Chardonnay & chive sauce.

Christmas nut roast V 🛇

Walnut & almond nut roast with shredded root veg, cranberries, apricots and sweet potato. Topped with a sticky cranberry glaze and served with crispy potatoes, seasonal veg and no-gluten containing gravy.

PUDDINGS

Vanilla cheesecake with black cherry V

A vanilla cheesecake topped with black cherry compote and served with chocolate flavour ice cream.

Prosecco sorbet Ve

Prosecco sorbet, served with fresh strawberries.

LOOK OUT FOR THESE SYMBOLS

▼ SUITABLE FOR VEGETARIANS **Ve** SUITABLE FOR VEGANS ***** MAY CONTAIN BONES **©** CONTAINS NUTS ***** ALL STATED WEIGHTS ARE APPROXIMATE BEFORE COOKING

Please advise the team of any dietary requirements before ordering. You can view our allergen information if you download the Greene King app, or visit our website at www.hungryhorse.co.uk Please note that we do not operate a dedicated vegetarian/vegan kitchen area. Our menu descriptions do not list all ingredients.

^One free welcome drink per adult includes a glass of Prosecco, an orange juice, or a large Coca-Cola or Coca-Cola Zero Sugar.

V Suitable for Vegetarians Ve Suitable for Vegans S Dish contains Nuts emer Fish, poultry and shellfish dishes may contain bones and/or shell *All stated weights are approximate and uncooked. 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. Dishes may contain alchool. To ensure our customers have choice, temporary product substitutions may be required.

We'd love to organise your Christmas Day celebration – you can book online, in person in the pub or over the phone. Christmas Day menu is available 25th December 2023 only. No booking is reserved until a deposit of £10 per adult and £5 per child is received – and then full payment is required by 11th December 2023 (or within 48 hours, if booking after this date). Please confirm your pre-order food choices by 11th December also (or within 48 hours, if booking after this date). All items are subject to availability. We reserve the right to alter or amend the offer at any time. If your party cancel on you, please tell us ASAP as charges may apply unless 7 days' notice is given. Please refer to the website for full details

All cash and credit or debit card tips are paid in full to our team members. We accept cash, Visa, MasterCard and Maestro. Greene King Brewing and Retailing Limited, Westgate Brewery, Bury St Edmunds, Suffolk, IP33 10T.

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