

New Year's EVE

3-COURSE SET MENU £45 AND A WELCOME GLASS OF PROSECCO

Starters

SPICY WINTER VEGETABLE & LENTIL MINISTRONE SOUP **V**

Topped with chives and served with white bloomer bread and butter

VE *Vegan option available*

KING PRAWN SALAD[†]

Served in a lettuce cup with lemon mayonnaise, pea shoots and drizzled with parsley oil

FESTIVE HALLOUMI FRIES **V**

Halloumi strips in a crispy rosemary & cinnamon coating with a spiced fig & pear chutney

CHICKEN, PANCETTA & CRANBERRY TERRINE

With a spiced fig & pear chutney served with toasted white sourdough and butter

Mains

HAND-CARVED ROAST TURKEY

With duck fat roast potatoes, pig-in-blanket, Yorkshire pudding and a sausage-meat, apricot & apple stuffing crown. Served with maple glazed carrots and parsnips, seasonal vegetables and a jug of gravy

PROSCIUTTO WRAPPED COD LOIN[†]

Served with two pan-fried scallops, a potato rosti, roasted sprouts, broccoli and a smoked salmon Hollandaise sauce

SLOW ROASTED BUTTERNUT SQUASH **V**

Half a butternut squash with a lentil & vegetable filling, topped with melting Brie and cranberry sauce. Served with maple roasted carrots and parsnips, seasonal vegetables and a jug of gravy

CRANBERRY GLAZED NUT ROAST **VE N**

A walnut and almond nut roast with shredded root vegetables, cranberries, apricot and sweet potato, topped with a sticky cranberry glaze. Served with roasted baby potatoes, maple roasted carrots and parsnips, seasonal vegetables and a jug of gravy

HERB & BLACK PEPPER CRUSTED FILLET STEAK[†]

7oz* fillet steak with a chive, rosemary and thyme crust. Served with duck fat roast potatoes, maple roasted carrots and parsnips, Yorkshire pudding, seasonal vegetables and a jug of red wine sauce

Desserts

ORANGE & RUM BURNT BASQUE CHEESECAKE[†] **V**

A rich and decadent cheesecake topped with a dark orange and rum glaze. Served with raspberry coulis, clotted cream ice cream and a chocolate pencil

AFTER DINNER MINT SPHERE **V**

A rich and indulgent chocolate sphere filled with vanilla cheesecake and mint chocolate chip ice cream. Served with a chocolate pencil, hot chocolate sauce for melting and an extra scoop of ice cream

CHERRY PARFAIT BAUBLE **VE**

A light and creamy frozen mousse with a sour cherry centre and a ruby red biscuit crumb

CHRISTMAS PUDDING[†] **V**

Sliced Christmas pudding with a brandy mince pie sauce

CHEESE & BISCUITS **V**

Croxton Manor Brie, Irish mature Cheddar and Stilton® served with grapes, a caramelised red onion chutney, celery and cheese biscuits

AVAILABLE FROM 7PM ON 31ST DECEMBER

You can book online at greeneeking-pubs.co.uk, give us a call or pop in if you'd like to make a booking.

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

Full booking information, dietary requirements and terms & conditions can be found online. Terms & conditions also overleaf.

BOOKING FORM

Please carefully fill in this form and give it to one of the team behind the bar with your deposit.

Date of party Time of party Adults Children

Organiser name _____

Address _____

Postcode Tel/Mobile

Email address _____

Please indicate your food choices and let a member of our team know if you have any dietary requirements

NAMES

[illegible]

STAFF USE ONLY

Deposit amount	Received by	Payment method

If you would like to join our email club and find out more about upcoming events, news and offers, please tick the box below.

☐ I confirm that I'm over 18 and would like to receive marketing emails containing special offers and promotions from the Greene King family of brands. Our privacy notice is available at [greeneking-pubs.co.uk/privacy](https://www.greeneking-pubs.co.uk/privacy) or alternatively please ask your serving staff if you would like to see a copy.

You can view our allergen information if you download the Greene King app, or visit our website at [greeneking-pubs.co.uk/allergens](https://www.greeneking-pubs.co.uk/allergens)

Terms & Conditions: Please advise the team of any dietary requirements before ordering. 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. **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. Our menu descriptors do not include all ingredients. ***** Dish contains alcohol. ***All weights are approximate prior to cooking.** Fish, poultry and shellfish dishes may contain bones and/or shell. Full nutrition information is available on our website. 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 to contact a member of the team on the date of their visit to confirm the allergen information of their selected meals.

The New Year's Eve menu is available from 5pm-7pm on 31st December 2023 only. You can book online, pop in or give us a call. No booking is confirmed until a £5.00 per adult or £3.00 per child deposit is received. Please confirm your menu pre-order choices by 18th December 2023, or within 48 hours if booking after this date (no later than 24th December 2023). Please remember to bring your receipt with you on the day. If you need to cancel your booking please contact us ASAP as any meals not taken on the day may be charged unless 7 days notice is given. Please refer to the website for full details on refunds & cancellations. Photography is for illustration purposes only. All items are subject to availability. We reserve the right to withdraw/change the offer (without notice) at any time. All cash and credit/debit card tips are paid in full to our team members. Promoter: Greene King Brewing and Retailing Ltd, Sunrise House, Ninth Avenue, Burton on Trent, DE14 2JZ.