

- PRE-ORDER ONLY -

Hogmanay

Available 31st December only

STARTERS

PRAWN COCKTAIL†

King prawns in seafood sauce with lettuce, tomato and malted bloomer bread & butter (370 kcal)

CREAMY MUSHROOMS

Pan fried mushrooms and spinach in a creamy *Vitalife* Camembert flavoured Le Rond sauce, topped with cheese and served with sourdough (623 kcal)

Vegan option available  (505 kcal)

CRISPY SOUTHERN-FRIED CHICKEN GOUJONS

Tossed in Texan BBQ sauce and topped with pigs in blankets, melted Brie and cranberry sauce (946 kcal)

BUTTERNUT SQUASH, CARROT AND GINGER SOUP

With your choice of sourdough (197 kcal) or malted bloomer (130 kcal) and butter

Vegan option available  (230 - 297 kcal)

MAINS

TURKEY DINNER

Hand-carved turkey with duck fat, garlic & rosemary roast potatoes, Yorkshire pudding, maple flavour & thyme roast carrots, broccoli, peas, Brussels sprouts, sausage meat stuffing, a pig in blanket and gravy (1128 kcal)

PULLED TURKEY & BRIE BEEF BURGER

Char-grilled beef burger topped with pulled smoked turkey, smoked streaky bacon, brie and cranberry BBQ sauce. Served in a linseed bun with mayo, shredded lettuce, tomato & red onion with rosemary salted skin-on-fries, onion rings and coleslaw (1451 kcal)

8oz* RUMP WITH BRANDY PEPPERCORN

8oz* rump steak served with chips, half a grilled tomato, an onion nest, parsley butter and a creamy peppercorn & brandy sauce (1160 kcal)

Upgrade to 12oz* Rump Steak for £0.00 (1296 kcal)

Add Pan fried mushrooms for £0.00 (107 kcal)

WOODLAND MUSHROOM BOURGUIGNON WELLINGTON

Woodland mushroom, chestnut & spinach pie with roast potatoes, carrots, Brussels sprouts and gravy (1070 kcal)


Vegan option available  (891 kcal)

TURKEY & HAM HOCK SAGE PIE

A buttery shortcrust pastry pie with a creamy filling of turkey and smoked ham hock, topped with a sage & onion crumb. Served with broccoli, rich gravy (1078 kcal) and your choice of buttered mash (285 kcal) or chips (428 kcal)

BRIE & CRANBERRY BEYOND BURGER

Beyond Burger® topped with melted brie and cranberry BBQ sauce. Served in a linseed bun with mayo, shredded lettuce, tomato & red onion with rosemary salted skin-on-fries, onion rings and coleslaw (1410 kcal)

Vegan option available  (1366 kcal)


PUDDINGS

CHRISTMAS PUDDING

With your choice of custard (104 kcal) or brandy sauce (100 kcal)

BLACK SNOW FOREST SUNDAE

Layers of cherry compote and mulled fruit coulis, Belgian chocolate ice cream, clotted cream ice cream, topped with fluffy cream and served with a chocolate pencil (589 kcal)

Vegan option available  (489 kcal)

SHIMMERING BERRY CHEESECAKE

With clotted cream ice cream (676 kcal)




TRIPLE CHOCOLATE BROWNIE WITH BRANDY & MINCE PIE SAUCE

With clotted cream ice cream (838 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.  Suitable for Vegetarians.  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.  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.