

YULETIDE
FAVOURITES

CHRISTMAS DAY

NO-GLUTEN CONTAINING
INGREDIENTS

MENU

The Christmas Day menu is available exclusively on 25th December 2025. A booking is only confirmed upon receipt of a £10.00 deposit per adult and per child. All deposits are non-refundable but may be transferred to a future booking if the cancellation is made by 11th December 2025. Menu pre-orders must be confirmed by 11th December 2025, or within 48 hours if booking after this date (no later than 18th December 2025). Full payment is required by 18th December 2025. Please see website for the cancellation and refund policy.

NO-GLUTEN CONTAINING INGREDIENTS CHRISTMAS DAY MENU

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.

4 COURSES FOR 92.50

Start with some festive fizz? Enjoy Prosecco or Champagne from our range of sparkling wines

STARTERS

CROXTON MANOR MATURE CHEDDAR SOUFFLÉ **V**

Twice-baked soufflé with caramelised red onion chutney and a balsamic drizzle (584 kcal)

CAULIFLOWER & CHESTNUT SOUP **V**

Served alongside toasted brown seeded bread, and butter (383 kcal)

*Vegan option available **VB** (325 kcal)*

SMOKED SALMON†

Served on a bed of beetroot, with horseradish mayonnaise (322 kcal)

CHICKEN, PANCETTA & CRANBERRY TERRINE

Served with toasted brown seeded bread and a caramelised red onion chutney (395 kcal)

MAINS

HAND-CARVED ROAST TURKEY

Succulent, hand-carved roast turkey served with roast potatoes, mashed potato, pig in blanket, a Yorkshire pudding, braised red cabbage, seasonal vegetables and rich gravy (1160 kcal)

SURF & TURF†

28 day aged sirloin topped with king prawns in parsley butter, served with half a grilled tomato, rocket, crispy smashed potatoes and red wine sauce (848 kcal)

CRANBERRY GLAZED NUT ROAST **V N**

Served with roast potatoes, mashed potato, braised red cabbage, a Yorkshire pudding, seasonal vegetables and rich tomato sauce (1442 kcal)

*Vegan option available **VB N** (1165 kcal)*

DESSERTS

CHERRY & CHOCOLATE ETON MESS **V**

Eton Mess served with cherry compôte, crumbled chocolate flake and a raspberry crumb (795 kcal)

CHEESE PLATE **V**

Brie, mature cheddar and stilton® served with grapes, a caramelised red onion chutney, celery and toasted brown seeded bread and butter (820 kcal)

TO FINISH

HOT DRINK

Your choice of freshly brewed tea (0 kcal) or coffee (52 kcal)

Round off your feast with one of our specially crafted Christmas cocktails

V Vegetarian **VB** Vegan **N** Contains nuts **†** May contain bones and/or shell

Adults need around 2000 kcal a day

TERMS & CONDITIONS: Please advise the team of any dietary requirements before ordering. **V** Suitable for Vegetarians. **VB** 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. Dishes may contain alcohol. Calorie counts are correct at time of print. 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 our guests contact a member of the team on the date of their visit to confirm the allergen information of their selected meals. You can view our allergen information if you download the Greene King app, or visit our website at www.greeneeking.co.uk

Please turn overleaf for full information on menu availability, booking conditions, pre-orders, and deposits.