

25th December

CHRISTMAS DAY MENU

**Make your favourite meal
of the year a great one**



BOOK ONLINE NOW

You can view 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. (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. Scampi may contain one or more tail per piece. * All stated weights are approximate before cooking. 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. 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. GK8006/56098

3 COURSES FOR 62.95

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

Cauliflower & Chestnut Soup (ve)

With a wedge of sourdough bloomer

Venison and Green Peppercorn Terrine

With toasted sourdough bloomer and spiced pear & fig chutney

Cheese Fondant (v)

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

MAINS

Duo of Beef

8oz* sirloin steak with a pulled beef rib cottage pie, Chantenay carrots, beef dripping gravy and your choice of salted thick-cut chips or duck fat roast potatoes

Grilled Halibut

& Black Tiger King Prawns †

With garlic butter, smashed roasted new potatoes and Chantenay carrots

Traditional Turkey Dinner

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

Beetroot Tart Tatin (ve)

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

DESSERTS

Christmas Pudding (v)

With brandy butter ice cream and redcurrants

Gingerbread Cheesecake (v)

With salted caramel sauce, crushed shortbread and a lemon sorbet

Chocolate & Orange Tart (ve)

Rich and citrusy chocolate & orange tart with vegan ice cream and orange slices

Lemon Tart (ve)

With raspberry sorbet

SWAP YOUR DESSERT FOR OUR CHEESE BOARD FOR 3.00

British Cheese Board (v)

Blacksticks Blue, Hampshire Winslade and Barber's 1833 Vintage Cheddar with artisan crispbreads and 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