

Christmas Day

NO-GLUTEN CONTAINING INGREDIENTS

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.

STARTERS

SMOKED SALMON †

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

CROXTON MANOR MATURE CHEDDAR SOUFFLÉ (V)

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

CHICKEN, PANCETTA & CRANBERRY TERRINE

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

CAULIFLOWER & CHESTNUT SOUP (V)

Served alongside brown seeded bread and butter (383 kcal) Vegan option available Ve (325 kcal)

MAINS

HAND-CARVED ROAST TURKEY

Succulent, hand-carved roast turkey served with duck fat, rosemary & garlic roast potatoes, mashed potato, pig in blanket, a Yorkshire pudding, braised red cabbage, seasonal vegetables and rich gravy (1133 kcal)

CRANBERRY GLAZED NUT ROAST (V) (N)

Served with roasted baby potatoes, mashed potato, braised red cabbage, a Yorkshire pudding, seasonal vegetables and rich tomato sauce (1397 kcal)

Vegan option available Ve N (1148 kcal)

SURF & TURF †

28 day aged sirloin topped with king prawns in parsley butter, served with half a grilled tomato, rocket, minted, buttered baby potatoes and a rich red wine sauce (762 kcal)

DESSERTS

CHEESE PLATE (V)

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

CHOCOLATE & WINTER BERRY SUNDAE (V)

A festive blend of white chocolate ice cream, berry compôte, chocolate flavour sauce, fluffy cream, crumbled chocolate flake and a raspberry crumb (693 kcal)

Vegan option available Ve (551 kcal)

TO FINISH

HOT DRINK

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

ADULTS NEED AROUND 2000 KCAL A DAY

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

(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.

Our dishes are prepared in kitchens where nuts and gluten are present as well as other allegens; 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 confirm from the confirmation on the stall impredients. Please advise the team of any dietary requirements before ordering. Please to aware think 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. Disast contains alcohol. Galvise 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.

Delase note no booking is confirmed until a deposit is received: £10 per adult, £10 per child. Full payment and menu choices are required by 11th December 2025. If booking after this date, then full payment and menu choices are required within 48 hours of booking. No bookings will be taken after 23rd December. Management reserves the right to withdraw/change offers (without notice) at any time. If you would like to cancel, please give us 7 days notice, so we have a chance to re-book your table, then you will get 100% refund, if it's a late change (after 11th December) we will need the pre-order for the additional customer(s) within 48 hours of booking and no later than 18th December. If any drop in numbers or cancellations happen within 7 days, no refund is available. To obtain your refund please just call the pub you placed your booking with.