CHRISTMAS CIFT'-



With something for everyone to enjoy, our gift cards are a present like no other.

Give the gift of unbeatable classics, delicious carvery, a giant slice of cake and so much more!



♥ Suitable for Vegetarians ♥ Suitable for Vegans. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. ♥ Dish contains Nuts.¹ Fish, poultry and shellfish dishes may contain bones and/or shell. Onion rings are made from chopped and reformed onions.^{*} 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. Please advise the team of any dietary requirements before ordering. 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. Dishes on this menu are made with ingredients that do not intentionally contain gluten. Due to the risk of cross-contamination we cannot guarantee our dishes are 100% free from gluten. Please ensure a member of the team is aware you are ordering from our No Gluten Containing Menu.

Photography is for illustration purposes only. Sometimes there's not enough room on our menus to list all ingredients so please have a chat with us if you have any questions or concerns. We'd love to organise your Christmas celebrations. You can book online, pop in or give us a call if you'd like to make a reservation. Our exclusive Christmas Day menu (available on 25th December 2023 only) will require a £10.00 per Adult and £5 per child, and £5.00 per Adult and £3 per child for the Christmas Celebration Menu (available from 23.11.23 - 1.1.24) deposit. No booking is confirmed until a full deposit is received. Full payment and your menu choices will be required by the 11th December for Christmas Day. If booking after this date, full payment and your menu choices will be required within 48 hours of booking. If you are booking for the Christmas Celebration Menu your menu choices will be 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) All items are subject to availability. We reserve the right to withdraw/change the offer (without notice) at any time. Please remember to bring your choices but apologise in advance if we can't. 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. Bookings are subject to government guidelines and may be subject to change – please see our website for up to date guidance and policies at the time of your booking. All cash and credit/debit card tips are paid inful to our team members. Promoter: Greene King Brewing and Retailing Ltd, Sunrise House, Ninth Avenue, Burton on Trent, DEI4 332.



NO-GLUTEN-CONTAINING INGREDIENTS **FESTIVE SERVICE SERVICE**

Dishes on this menu are made with ingredients that do not intentionally contain gluten. Due to the risk of cross-contamination we cannot guarantee our dishes are 100% free from gluten. Please ensure a member of the team is aware you are ordering from our No Cluten Containing Menu.





CHRISTMAS CELEBRATION MENU

NO-GLUTEN-CONTAINING INGREDIENTS

Available from 28th November 2023 until 1st January 2024' Pre-booking required. Please ask a member of the team for details.

Starters

Sticky Pigs

Three pigs-in-blankets, tossed in honey and topped with spring onion.

Prawn Cocktail[†]

With seafood sauce, served with lettuce, no-gluten-containing bread and butter.

Camembert Fondue Burger

Beef burger topped with melted Camembert and three pigs-in-blankets. Served in a no-gluten-containing bun with mayonnaise, lettuce, sliced tomato and red onion, along with a jacket potato with butter, coleslaw and a spicy cranberry dip.

Cherry Christmas Bauble 🕫

A light and creamy frozen mousse with a sour cherry centre. Served on a ruby red biscuit crumb and drizzled with raspberry coulis.

Garlie Mushroom Bruschetta Ø

Sautéed mushrooms in a creamy garlic sauce, served on toasted no-gluten-containing bread with dressed salad garnish.

Mains

Beyond Le Rond Burger[®] 🛛

A plant-based Beyond Burger® patty with cranberry sauce, topped with Camembert flavour Le Rond. Served in a no-gluten-containing bun with mayonnaise, lettuce, sliced tomato and red onion, along with a jacket potato with butter and extra mayonnaise.

Desserts

Ice Cream Ø

Three scoops of vanilla flavour ice cream topped with strawberry flavour sauce. VEGAN OPTION AVAILABLE



\hookrightarrow Mains served from our kitchen. Your food may not arrive at your table at the same time.

You can review our allergen information if you download the Greene King app, or visit www.farmhouseinns.co.uk/allergens 🕡 Suitable for Vegetarians. 💀 Suitable for Vegans. †Fish, poultry and shellfish dishes may contain bones and/or shell. The Christmas Celebration Menu is available between 28th November 2023 and 1st January 2024, excluding 25th, 26th & 31st December 2023.

CHRISTMAS DAY MENU

NO-GLUTEN-CONTAINING INGREDIENTS

Available 25th December 2023 Pre-booking required. Please ask a member of the team for details.

Starters

Smoked Salmon & Prawns[†]

Served with seafood sauce, a dressed salad garnish, no-gluten-containing bread and butter.

Garlie Mushroom Bruschetta 🕅

Sautéed mushrooms in a creamy garlic sauce, served on toasted no-gluten-containing bread with dressed salad garnish.

Chicken. Pancetta & **Cranberry Terrine**

Served with toasted no-gluten-containing bread and butter, caramelised red onion chutney and a dressed salad garnish.

Mains

Glazed Meats Christmas Dinner

14-hour slow-cooked glazed turkey, beef and gammon, served with seasonal veg, two pigsin-blankets and no-gluten-containing gravy.

Beyond Le Rond Burger®

A plant-based Beyond Burger® patty with cranberry sauce, topped with Camembert flavour Le Rond. Served in a no-gluten-containing bun with mayonnaise, lettuce, sliced tomato and red onion, along with a jacket potato with butter and extra mayonnaise.

Desserts

Selection of Cheese

A selection of Stilton[®], Brie and Cheddar, served with celery, grapes, caramelised red onion chutney and no-gluten-containing bread.

To Finish

Filter Coffee or Tea and a Bakewell Tart @

 \hookrightarrow Mains served from our kitchen. Your food may not arrive at your table at the same time. You can review our allergen information if you download the Greene King app, or visit www.farmhouseinns.co.uk/allergens 🕅 Suitable for Vegetarians. 🚾 Suitable for Vegans. †Fish, poultry and shellfish dishes may contain bones and/or shell. Ocontains nuts. ^Dish contains alcohol.

Salmon with Chardonnay & Chive Sauce^{†^}

Served with seasonal veg and a jug of Chardonnay & chive sauce.

Camembert Fondue Burger

Beef burger topped with melted Camembert sauce and three pigs-in-blankets. Served in a no-gluten-containing bun with mayonnaise, lettuce, sliced tomato and red onion, along with a jacket potato with butter, coleslaw and a spicy cranberry dip.

Cherry Christmas Bauble

A light and creamy frozen mousse with a sour cherry centre. Served on a ruby red biscuit crumb and drizzled with raspberry coulis.

Ice Cream Ø

Three scoops of vanilla flavour ice cream topped with strawberry flavour sauce.

VEGAN OPTION AVAILABLE