

NO-GLUTEN CONTAINING INGREDIENTS CHRISTMAS DAY MENU

4 COURSES

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

CAULIFLOWER & CHESTNUT SOUP **V**

Served with seeded bread and butter (383 kcal)

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

SMOKED SCOTTISH SALMON†

Served with sliced beetroot, parsley oil and a horseradish mayo dressing (246 kcal)

CROXTON MANOR MATURE CHEDDAR & CHIVE SOUFFLÉ **V**

Twice-baked soufflé with red onion chutney and rocket (476 kcal)

HAM HOCK & PEA TERRINE

Served with toasted seeded bread and butter, red onion chutney and rocket (441 kcal)

MAINS

TRADITIONAL HAND-CARVED TURKEY

Served with roast potatoes, buttered mash, carrots, red cabbage, Brussels sprouts, a pig in blanket and rich gravy (1326 kcal)

SURF & TURF†

8oz* sirloin steak, aged for 28 days for a succulent full flavour - perfectly grilled to your liking and topped with king prawns. Served with half a grilled tomato, rocket and a red wine sauce (493 kcal) with your choice of buttered baby potatoes (321 kcal), jacket potato with butter (252 kcal) or buttered mash (323 kcal)

GRILLED SEABASS & KING PRAWNS†

With roasted baby potatoes, broccoli and a Chardonnay & chive sauce (802 kcal)

CRANBERRY GLAZED NUT ROAST **N** **V**

Walnut, almond, cranberry and root vegetable nut roast with a sticky cranberry glaze. Served with roast potatoes, buttered mash, carrots, red cabbage, Brussels sprouts and rich gravy (1624 kcal)

Vegan option available **N** **VE** (1329 kcal)

DESSERTS

CHERRY BAUBLE **VE**

A light and creamy frozen cherry mousse with a sour cherry centre, coated in raspberry coulis on a ruby red biscuit crumb base (538 kcal)

CHEESE SELECTION **V**

Long Clawson Shropshire Blue, Barber's 1833 Vintage Reserve Cheddar and Croxton Manor Brie with red onion chutney, grapes, celery and seeded bread (764 kcal)

TO FINISH

MINI VANILLA CHEESECAKE **V** (161 kcal)

Served with your choice of tea (0 kcal) or Americano (2 kcal)

Adults need around 2000 kcal a day



BOOK ONLINE NOW

OR ASK A MEMBER OF OUR TEAM FOR A BOOKING FORM

N Dish contains nuts **V** Vegetarian **VE** Vegan † May contain shell or bones. All tips are paid in full to our team members.

You can view our allergen information if you download the Greene King app, or visit our website at greene-king-pubs.co.uk/allergens

Terms & Conditions: Please advise the team of any dietary requirements before ordering. **N** Dish contains nuts. **V** Suitable for vegetarians. **VE** Suitable for vegans. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. †Fish, poultry, and shellfish dishes may contain bones and/or shell. *All weights are approximate prior to cooking. Metric equivalent 16oz = 1lb = 454g. 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 our guests contact a member of the team on the date of their visit to confirm the allergen information of their selected meals. Full nutrition information is available on our website. Calorie counts are correct at time of print. Illustrations are for guidance only. Products are subject to availability at the price point advertised. The No-Gluten Containing Ingredients Christmas Day Menu is available on 25th December 2024 only. All prices are in GBP and are inclusive of VAT. Should the VAT rate change, menu pricing will be adjusted accordingly. Our booking Terms and Conditions are detailed below. Manager's decision is final. If you have any comments, suggestions or queries please do not hesitate to contact us at: Greene King Brewing and Retailing Ltd, Sunrise House, Ninth Avenue, Burton upon Trent, Staffordshire, DE14 3JZ.

BOOKINGS FOR CHRISTMAS DAY MENU

We ask all customers where possible to please now make your Christmas booking online. To secure a booking for our Christmas Day menu, we ask for a deposit of £10pp, including children. Deposits are required by all attendees, irrespective of your party size and it's much easier for you to pay this via the pub website. All your deposits are fully redeemable against your final bill. See section 'Refunds & Cancellations' for more info. Pre-orders for all Christmas Day bookings must be received by 24th November. You'll be sent all the info on how to make your pre-order once you've booked. Please tell us all allergen & dietary needs upon booking. We advise you to bring your booking confirmation and any pre-order details with you for ease of order. Please call the pub directly for clarity on any questions or concerns.

REFUNDS & CANCELLATIONS

- If for any reason we are unable to host your get-together, we will give you as much notice as possible. If we can't guarantee a new date, and you are not happy to re-book in the future, we will give you a full refund of your deposit and any additional pre-paid packages
- If you would like to cancel please give us 72 hours' notice, so we have a chance to re-book your table, then you will get 100% refund, whether that is for the whole party or just a drop in numbers
- If you increase numbers, and we can accommodate, please ensure you pay the extra deposit when booking the additional customer(s) and if it's a late change (after 24th November) we will need the pre-order for the additional customer(s) immediately too please
- If any drop in numbers or cancellations happen within 72 hours, no refund is available