2 COURSES or 3 COURSES

STARTERS

SMOKED SALMON & HORSERADISH[†]

Served on toasted sourdough with creamed horseradish, pickled red onion & cucumber ribbon 446kcal

CAULIFLOWER & CHESTNUT SOUP (V)

Served with sourdough bloomer and butter 360kcal

Available as a vegan option (VE) 302kcal

MAPLE GLAZED PIGS IN BLANKETS

Tossed in maple syrup and orange zest 757kcal

BATTERED HALLOUMI (V)

Battered halloumi bites topped with a red chilli and spring onion garnish, dressed with peri-peri mayo 578kcal

MAINS

TRADITIONAL TURKEY DINNER

Served with a pig in blanket, duck fat roast potatoes, sprouts, Chantenay carrots, sage & onion stuffing, cauliflower cheese and gravy 1442kcal

FESTIVE FEAST BURGER

Glazed linseed bun, aged beef burger, baby gem lettuce and red onion, pulled pork in a Merlot beef dripping gravy, raclette cheese, pickled red onion. Served with house seasoned fries and a BBQ relish 1442kcal

FESTIVE DUCK HASH

Slow-cooked confit of duck leg, crispy cubed potatoes, Beechwood smoked bacon & sprouts, topped with a runny fried egg and an orange & blackcurrant dressing 1376kcal

BEYOND MEAT BURGER (VE)

Glazed linseed bun, Beyond Meat® burger, melting vegan slice and BBQ roasted red onions. Served with house seasoned fries and a peri-peri mayo dip 1222kcal

DESSERTS

CHRISTMAS PUDDING (V)

A traditional Christmas pudding 445kcal served with a choice of custard 104kcal or brandy butter ice cream 134kcal

CHOCOLATE CARAMEL TORTE (V)

A luscious chocolate & salted caramel torte served with Jersey clotted cream ice cream 536kcal

PEAR & PISTACHIO FRANGIPANE (V)(N)

Encased in a flaky pastry, served with fresh double cream 576kcal Available as a vegan option (VE)(N) 464kcal

DOWNLOAD THE GK APP HERE FOR MENUS, ALLERGENS, TO ORDER



ADULTS NEED AROUND 2,000 KCAL A DAY llergen information if you download the Greene King app, or visit our website a

(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 allergens; we cannot guarantee that any food item is completely free from traces of allergens, due to the risk of unexpected cross contamination. We not include "may contain" information. Our menu descriptions do not list all incredients. Please dryise the team of any