



2024
FESTIVE FOOD MENU
SEASON'S
EATINGS

*Pub favourites with
a holiday twist*



**Order at the bar or download our app
for all menus, allergens and payment.**

SMALL PLATES

Enjoy 3 as a main or share 5 with friends

Karaage Sticky Chicken

Japanese-inspired fried chicken, tossed in Korean BBQ sauce with toasted sesame seeds, red chilli and spring onion (774kcal)

Crispy Battered Cod Goujons†

With tartare sauce and grilled lemon (370kcal)

Plant-based Nuggets (VE)

Impossible Nuggets (453kcal), coated in your choice of Nashville hot sauce (42kcal), Texan BBQ sauce (90kcal) or Korean BBQ sauce (102kcal)

Battered Halloumi (V)

With chilli jam, sour cream and pickled watermelon (495kcal)

Crispy Squid†

With spicy sweet chilli sauce, spring onion and grilled lemon (380kcal)

Crispy Smashed Potatoes

Roasted and smashed new potatoes served with garlic aioli. Topped with rosemary sea salt (VE) (511kcal) or crispy Italian hard cheese (V) (589kcal)

* Maple Glazed Pigs in Blankets

Tossed in maple syrup and orange zest (782kcal)

* Crispy Camembert Dumplings (V)

Deep fried Camembert dumplings served with smoky tomato relish (291kcal)

* Pulled Turkey Croquettes

With cranberry chilli jam (296kcal)

* Flatbread with Sprout Pesto & Harissa Houmous (VE)

Smoked houmous with harissa, topped with sprout pesto and seeds, served with toasted flatbread and roasted red peppers (678kcal)

Add any of these * Small Plates or Desserts to any Pub Classics or Burgers for a set price

SHARERS

Nachos (V)

Spiced tortilla chips topped with nacho cheese sauce & Barber's 1833 Vintage Cheddar, smashed avocado, sour cream, salsa and jalapeños (1190kcal, serves 2)

Add grilled chilli-glazed chicken breast
(193kcal)

Chicken Wings

Chicken wings (2011kcal, serves 2) coated in your choice of Texan BBQ sauce (180kcal), Nashville hot sauce (84kcal), Korean BBQ sauce (204kcal) or spicy jerk sauce (125kcal)

Trio of Fries (V)

Fries with Korean BBQ sauce & sesame seeds, fries with garlic aioli & Italian hard cheese and sweet potato fries with Nashville hot sauce & jalapeños (1367kcal, serves 2)

SANDWICHES *Available until 7pm*

Turkey Toastie

Sliced turkey breast, cranberry sauce and a medley of mature Cheddar, Gouda and Emmental, with béchamel sauce in a toasted farmhouse loaf, served with turkey gravy and duck fat roast potatoes (1470kcal)

All of our sandwiches are served with garden salad.

Steak Sandwich

Sliced 14-day-aged flat iron steak, served pink, with rocket, mustard mayo and crispy onions in a farmhouse loaf (686kcal)

Cod Goujon Sandwich†

Crispy battered Atlantic cod goujons with baby gem lettuce and mayo in a farmhouse loaf (803kcal)

Halloumi & Chilli Jam Flatbread Wrap (V)

Grilled halloumi, chilli jam, roasted red peppers, rocket and mayo in a warm flatbread (1193kcal)

Chicken BLT

Sliced chicken breast, beechwood-smoked streaky bacon, sliced vine tomatoes and baby gem lettuce with mayo in a farmhouse loaf (745kcal)

Grilled Cheese Toastie (V)

A medley of mature Cheddar, Gouda and Emmental, with béchamel sauce in a toasted farmhouse loaf (785kcal)

BURGERS

Festive Burger

6oz* aged beef patty with beechwood-smoked streaky bacon, Barber's 1833 Vintage Cheddar, smashed turkey croquette, cranberry chilli jam, lettuce and red onion, served in a seeded bun with house-seasoned fries, onion rings and a pot of cranberry chilli jam (1752kcal)

Beyond Meat® Sprout Pesto Burger (VE)

Beyond Meat® burger topped with a Violife slice, sprout & herb pesto slaw, lettuce and red onion, served in a seeded bun with house-seasoned fries and house relish (1193kcal)

Cheese & Bacon Burger

6oz* aged beef patty with beechwood-smoked streaky bacon, Barber's 1833 Vintage Cheddar, coleslaw and lettuce, served in a seeded bun with house-seasoned fries, onion rings and house relish (1560kcal)

Katsu Chicken Burger

Buttermilk fried chicken breast and karaage chicken pieces, tossed in katsu curry sauce with coleslaw, lettuce, coriander, spring onion and red chilli, served in a seeded bun with house-seasoned fries, onion rings and house relish (1564kcal)

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PUB CLASSICS

Turkey Dinner

Turkey with a pig in blanket, sage & onion stuffing, duck fat roast potatoes, sprouts, glazed carrots and turkey gravy (1218kcal)

Pulled Turkey & Smoked Ham Hock Pie

A buttery shortcrust pastry pie with a creamy filling of turkey and smoked ham hock, topped with a sage & onion crumb (1109kcal) with buttered mash (364kcal) or thick-cut chips (428kcal), mushy (89kcal) or garden peas (71kcal) and turkey gravy

Fish & Chips†

Crispy battered Atlantic cod with thick-cut chips, tartare sauce and grilled lemon (1069kcal) with mushy (89kcal) or garden peas (71kcal)

Add **bread & butter** (351kcal) or **curry sauce** (282kcal)

Wholetail Whitby Scampi†

Breaded Whitby scampi, thick-cut chips, tartare sauce and grilled lemon (1135kcal) with mushy (89kcal) or garden peas (71kcal)

Mac & 3 Cheese (V)

With fresh garden salad (607kcal)

Add **garlic ciabatta (V)** (183kcal) or **beechwood-smoked streaky bacon** (123kcal)

Pulled Mushroom Chilli (VE)

Pulled smoky mushroom chilli served with parsley basmati rice, smashed avocado and spicy herb garnish (783kcal)

Flat Iron Steak

14-day-aged flat iron steak served pink with house-seasoned fries and blistered vine tomatoes (886kcal)

Add a **steak sauce**: choose from merlot beef dripping gravy (66kcal), Béarnaise (184kcal) or peppercorn (42kcal)

Steak & Ale Pie

Award-winning slow-cooked steak & Ruddles Ale pie in shortcrust pastry (1012kcal) with buttered mash (364kcal) or thick-cut chips (428kcal), mushy (89kcal) or garden peas (71kcal) and merlot beef dripping gravy

BBQ Chicken

Grilled chicken breast wrapped in beechwood-smoked streaky bacon, topped with beer cheese sauce and crispy onions, served on smoky BBQ relish with thick-cut chips, blistered vine tomatoes and onion rings (1131kcal)

Fresh Garden Salad (VE)

Dressed rocket with roasted new potatoes, spring onions, cucumber, pickled watermelon and fresh mint (298kcal)

Add **grilled chilli-glazed chicken breast** (193kcal), **grilled halloumi (V)** (348kcal) or **two salmon & Cheddar fishcakes†** (637kcal)

SIDES

House-seasoned Fries (V) (520kcal)

Thick-cut Chips (V) (428kcal)

Sweet Potato Fries (V) (410kcal)

Fresh Garden Side Salad (VE) (25kcal)

Onion Rings (V) (285kcal)

Garlic Ciabatta (V) (365kcal)

Cheesy Garlic Ciabatta (V) (489kcal)

Bread & Butter (V) (351kcal)

Coleslaw (VE) (183kcal)

DESSERTS

❄️ Christmas Pudding (V)

With brandy butter ice cream (584kcal)

❄️ Cherry & Amaretto Semifreddo (V)

Sweet semifreddo mousse with Amaretti crumb, spiralled with a sour cherry compôte, served with sour cherry molasses and flaked chocolate (423kcal)

Lemon Tart (VE)

With fresh raspberries and vegan vanilla ice cream (606kcal)

Sticky Toffee Pudding (V)

With custard (906kcal)

Fancy a hot drink?

Add a **Mini Triple Chocolate Brownie (V)** (251kcal) to any hot drink

Ask your server for our full range of hot drinks



2024 FESTIVE FOOD MENU

BOOK ONLINE NOW



GREENE KING

BURY ST EDMUNDS

*Pub favourites with
a holiday twist*

Adults need around 2000kcal a day

You can view our allergen information if you download our 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. Calorie counts are correct at time of print. 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.