* * * * LET'S * CELEBRATE

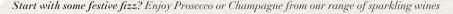
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NEW YEAR'S EVE MENU

TERMS & CONDITIONS: The New Year's Eve menu is available from 7pm on 31st December 2024 only. You can book online, pop in or give us a call. No booking is confirmed until a £5.00 per adult or £5.00 per child deposit is received. Please confirm your menu pre-order choices by 18th December 2024, or within 48 hours if booking after this date (no later than 24th December 2024). Please remember to bring your receipt with you on the day. 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. Please refer to the website for full details on refunds & cancellations. All items are subject to availability. We reserve the right to withdraw/ change the offer (without notice) at any time. All cash and credit/debit card tips are paid in full to our team members. Promoter: Greene King Brewing and Retailing Ltd, Sunrise House, Ninth Avenue, Burton on Trent, DE14 3JZ

NEW YEAR'S EVE MENU

2 COURSES FOR 45.49 | 3 COURSES FOR 48.99



STARTERS

SPICY WINTER VEG & LENTIL MINESTRONE SOUP 💟

With toasted ciabatta & butter (346 kcal) Vegan option available 🕐 (288 kcal)

BAKED MINI CAMEMBERT 💟

Baked with rosemary and served with toasted ciabatta and caramelised red onion chutney (664 kcal)

KING PRAWN SALAD[†]

Gem lettuce, topped with tail-on king prawns and lemon mayonnaise (223 kcal)

HAM HOCK & PEA TERRINE

With toasted malted bloomer and caramelised red onion chutney (494 kcal)

MAINS

HAND-CARVED ROAST TURKEY

With roast potatoes, sage & onion stuffing, pig in blanket, Yorkshire pudding, seasonal vegetables and rich gravy (1161 kcal)

SIRLOIN STEAK

80z* 28 day-aged sirloin with wild garlic and parsley butter, chips, onion rings[°], half a grilled tomato and rocket (1038 kcal). With your choice of chimichurri (280 kcal) or béarnaise sauce (184 kcal)

SALMON HOLLANDAISE[†]

Grilled salmon with a lightly smoked hollandaise sauce with roast potatoes and seasonal vegetables (1266 kcal)

WOODLAND MUSHROOM BOURGUIGNON WELLINGTON

With roast potatoes, seasonal vegetables and gravy (1204 kcal) Vegan option available **(P** (1046 kcal)

SMOKED TURKEY & CAMEMBERT BEEF BURGER

Aged beef rib and shin burger topped with melted camembert, cranberry sauce and pulled smoked turkey. Served in a toasted bun with tomato, lettuce, red onion and mayonnaise with onion rings[°], rosemary sea salted skin-on fries and a pot of Texan BBQ sauce (1510 kcal)

CAMEMBERT & CRANBERRY BEYOND MEAT BURGER **V**

Beyond Burger[®] topped with melted camembert and cranberry sauce. Served in a toasted bun with tomato, lettuce, red onion and mayonnaise with onion rings°, rosemary sea salted skin-on fries and a pot of Texan BBQ sauce (1361 kcal)

TURKEY, HAM HOCK & SAGE PIE With roast potatoes, seasonal vegetables

and rich gravy (1722 kcal)

DESSERTS

CHRISTMAS PUDDING 💟

With brandy sauce (609 kcal) or custard (613 kcal)

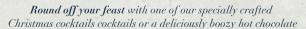
LIMONCELLO AND RASPBERRY TART V

With raspberry coulis, a raspberry crumb and Jersey clotted cream ice cream (708 kcal) Vegan option available 😨 (694 kcal)

GOLD CHOCOLATE CHEESECAKE 💟

With Jersey clotted cream ice cream and a drizzle of chocolate sauce (614 kcal)

CHOCOLATE FONDANT WITH BRANDY & MINCE PIE SAUCE **V** With Jersey clotted cream ice cream (766 kcal)



Vegetarian [®] Vegan † May contain bones and/or shell *Approximate weight prior to cooking °Made from chopped and reformed onions

TERMS & CONDITIONS: Please advise the team of any dietary requirements before ordering. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. 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 our guests contact a member of the team on the date of their visit to confirm the allergen information of their selected meals. Adults need around 2000 kcal a day