

BOOK
NOW

Book online now



New Year's Eve

Season's Eatings

ADULTS NEED AROUND 2000 KCAL A DAY

You can view our allergen information if you download the Greene King app, or visit our website at www.greeneking.co.uk

(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 do not include 'may contain' information. Our menu descriptions do not list all ingredients. Please advise the team of any dietary requirements before. 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 may contain alcohol. Calorie counts are correct at time of print.

For those customers choosing to book from our New Year's Eve menu, we look forward to welcoming you. Our New Year's Eve Menu is only available on Wednesday 31st December 2025. No booking is confirmed until a £5.00 per adult and £5.00 per child deposit is received. Please confirm your menu pre-order choices by the Thursday 11th December 2025 (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).

If for any reason we are unable to host your get-together, we will give you as much notice as possible and 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. 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 a just a drop in numbers, our pubs teams will organise this for you. 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 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. To obtain your refund please just call the pub you placed your booking with.



**GREENE
KING** ESTD 1799

Good times (almost) guaranteed

New Year's Eve

STARTERS

KING PRAWN SALAD †

King prawns served on lettuce with lemon mayonnaise (223 kcal)

BAKED MINI CAMEMBERT & CHUTNEY (V)

Rosemary studded baked mini camembert paired with a caramelised red onion chutney, served alongside toasted ciabatta bread (599 kcal)

CRISPY CHICKEN TENDERS

Tossed in BBQ sauce and topped with a sliced pig in blanket, melted brie and cranberry sauce (946 kcal)

SPICED WINTER VEGETABLE MINISTRONE SOUP (V)

A warming blend of seasonal winter vegetables & lentils, served alongside toasted ciabatta bread and butter (346 kcal)

Vegan option available Ve (288 kcal)

MAINS

HAND-CARVED ROAST TURKEY

Succulent, hand-carved roast turkey served with roast potatoes, sage & onion stuffing, a Yorkshire pudding, pig in blanket, seasonal vegetables and rich gravy (1028 kcal)

8oz* SIRLOIN WITH BRANDY PEPPERCORN SAUCE

28 day aged steak, served with half a grilled tomato, onion rings, chips, parsley butter, rocket and creamy brandy peppercorn sauce (1131 kcal)

TURKEY, HAM HOCK AND SAGE PIE

A buttery shortcrust pastry pie, filled with turkey and smoked ham hock, topped with a sage & onion crumb. Served with seasonal vegetables and rich gravy (1252 kcal) with your choice of chips (428 kcal) or colcannon mash (309 kcal)

BRIE & CRANBERRY BEEF BURGER

A juicy beef patty topped with melted brie, pigs in blankets and cranberry sauce. Served in a seeded brioche style bun with shredded lettuce, red onion, tomato and mayonnaise. Served with rosemary salted skin-on fries (1445 kcal)

BRIE & CRANBERRY BEYOND® BURGER (V)

Beyond® burger topped with melted brie and cranberry sauce. Served in a seeded brioche style bun with shredded lettuce, red onion, tomato and mayonnaise. Served with rosemary salted skin-on fries (1114 kcal)

BEYOND® BURGER (VE)

Beyond® burger topped with a Violife® slice and cranberry sauce. Served in a seeded brioche style bun with shredded lettuce, red onion, tomato and mayonnaise. Served with rosemary sea salted chips (1066 kcal)

WOODLAND MUSHROOM BOURGUIGNON WELLINGTON (V)

Served with roast potatoes, sage & onion stuffing, seasonal vegetables and rich gravy (1138 kcal)

Vegan option available Ve (979 kcal)

ADULTS NEED AROUND 2000 KCAL A DAY

(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. * All weights are approximate prior to cooking.

New Year's Eve

DESSERTS

CHRISTMAS PUDDING (V)

A slice of Christmas pudding (509 kcal) with your choice of smooth custard (104 kcal) or brandy sauce (100 kcal)

GOLDEN BISCUIT CHEESECAKE (V)

A smooth and creamy caramelised biscuit cheesecake, served with dulce de leche sauce, paired with a scoop of white chocolate ice cream (634 kcal)

Vegan option available Ve (655 kcal)

TRIPLE-CHOCOLATE BROWNIE (V)

Served warm with a pot of Baileys white chocolate sauce and clotted cream ice cream (824 kcal)

CHERRY & CHOCOLATE ETON MESS (V)

Eton Mess served with cherry compôte, crumbled chocolate flake and a raspberry crumb (707 kcal)

Round off your feast

Why not try one of our specially crafted Christmas cocktails, available to order at your table

ADULTS NEED AROUND 2000 KCAL A DAY

(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.

* All weights are approximate prior to cooking.

£59.99
FOR 3 COURSES