

YULETIDE FAVOURITES



FESTIVE FAYRE

TERMS & CONDITIONS: 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. †Fish, poultry, and shellfish dishes may contain bones and/or shell. *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 our guests contact a member of the team on the date of their visit to confirm the allergen information of their selected meals. You can view our allergen information if you download the Greene King app, or visit our website at www.greeneking.co.uk

Adults need around 2000 kcal a day

The Festive menu is available between 12th November and 30th December 2025 excluding Christmas Day and Boxing Day. You can book online, pop in or give us a call. 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 7 days prior to dining (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). 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 48 hours' notice is given.

All deposits are non-refundable, but may be transferred to a future booking if the cancellation is made by 18th December 2025. After 18th December 2025, no deposit transfers will be issued. If we are unable to host your booking, we will notify you as soon as possible. If a reschedule is not feasible, a full deposit refund will be provided. All menu items are subject to availability. Bookings and terms may be subject to change. Please refer to our website for the most up-to-date policies. All service charges and tips go directly to our team members and can be processed via credit or debit card. Greene King, Sunrise House, Ninth Avenue, Burton upon Trent, Staffordshire, DE14 3JZ.

MENU

FESTIVE FAYRE MENU

2 COURSES FOR 27.50 | 3 COURSES FOR 31.00

Start with some festive fizz? Enjoy Prosecco or Champagne from our range of sparkling wines

STARTERS

SPICED WINTER VEGETABLE MINISTRONE SOUP ^V

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

Vegan option available ^{VE} (288 kcal)

KING PRAWN SALAD[†]

King prawns served on lettuce with lemon mayonnaise (223 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)

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)

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)

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)

TURKEY, HAM HOCK & 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)

SIDES

ROAST POTATOES ^{VE} (242 kcal) 2.00

YORKSHIRE PUDDING ^V (91 kcal) 1.00

PIGS IN BLANKETS (219 kcal) 2.00

DESSERTS

CHRISTMAS PUDDING ^V

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

TRIPLE-CHOCOLATE BROWNIE ^V

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

CHERRY & CHOCOLATE ETON MESS ^V

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

Round off your feast with one of our specially crafted Christmas cocktails

^V Vegetarian ^{VE} Vegan [†] May contain bones and/or shell *Approximate weight prior to cooking
Adults need around 2000 kcal a day

KIDS FESTIVE FAYRE MENU

2 COURSES FOR 9.00 | 3 COURSES FOR 10.00

STARTERS

CARROT & CUCUMBER STICKS ^{VE}

With a tomato dip

(41 kcal/ 5.05g sugar/ 0.29g salt)

GARLIC BREAD ^V

(217 kcal/ 1.1g sugar/ 0.52g salt)

CHICKEN TENDERS

With a tomato ketchup dip

(311 kcal/ 7.2g sugar/ 1.95g salt)

MAINS

HAND-CARVED ROAST TURKEY

Succulent, hand-carved roast turkey served with roast potatoes, sage & onion stuffing, pig in blanket, a Yorkshire pudding, seasonal vegetables and rich gravy (658 kcal/ 10.4g sugar/ 3.18g salt)

TOMATO PASTA ^{VE}

Pasta tubes in a tomato sauce

(423 kcal/ 3.6g sugar/ 0.58g salt)

CHICKEN NUGGETS[†]

5 chicken nuggets

(272 kcal/ 0.2g sugar/ 0.84g salt)

BEEF BURGER

Served with lettuce in a bun

(445 kcal/ 2.64g sugar/ 1.08g salt)

Add cheese to your burger for 50p

(39 kcal/ 0.41g sugar/ 0.4g salt)

Add extra burger patty for £1.50

(188 kcal/ 2.3g sugar/ 0.7g salt)

VEGGIES & SIDES

PICK EITHER TWO VEGGIES OR ONE SIDE AND ONE VEGGIE

VEGGIES

Carrot & Cucumber Veg

Sticks ^{VE}

(43kcal/ 5.2g sugar/ 0.29g salt)

Garden Peas ^{VE}

(60 kcal/ 6.0g sugar/ 0.0g salt)

Corn on the Cob ^{VE}

(110 kcal/ 7.1g sugar/ 0.01g salt)

Baked Beans ^{VE}

(77 kcal/ 5.4g sugar/ 0.72g salt)

SIDES

Mashed Potato ^{VE}

(164 kcal/ 1.5g sugar/ 1.05g salt)

Jacket Potato ^{VE}

(194 kcal/ 4.0g sugar/ 0.03g salt)

Chips ^V

(245 kcal/ 0.0g sugar/ 0.12g salt)

Garlic Bread ^V

(217 kcal/ 1.1g sugar/ 0.52g salt)

DESSERTS

CHOCOLATE BROWNIE ^V

Served warm with chocolate sauce and a scoop of clotted cream ice cream (405 kcal/ 39.4g sugar/ 0.23g salt)

ICE CREAM ^V

Your choice of two ice cream scoops:

(ice cream calories shown per scoop):

Jersey clotted cream (126 kcal/ 12.4g sugar/ 0.11g salt), Strawberry (138 kcal/ 15.0g sugar/ 0.13g salt),

Chocolate (146 kcal/ 16.9g sugar/ 0.14g salt), Mango sorbet ^{VE} (103 kcal/ 21.6g sugar/ 0.1g salt),

Raspberry sorbet ^{VE} (88 kcal/ 19.0g sugar/ 0.07g salt)

YOUR CHOICE OF SAUCE:

Chocolate ^V (28 kcal/ 4.7g sugar/ 0.0g salt), Strawberry flavour ^{VE} (32 kcal/ 7.5g sugar/ 0.0g salt)

VEGAN VANILLA ICE CREAM ^{VE}

Two scoops of vanilla ice cream served with strawberry sauce (329 kcal/ 36.5g sugar/ 0.13g salt)

^V Vegetarian ^{VE} Vegan [†] May contain bones and/or shell

TERMS & CONDITIONS: This information has been provided to allow you to make an informed choice when dining with us. Children between 5-10 years old need around 1800 calories a day, but this will vary by age and level of activity and some children will need less, and some will need more. Full nutrition information is available on our website. 1 of your 5 a day = 40-60g of fruit or vegetables, or 150ml pure juice.