

FESTIVE TIPPLES

COCKTAILS

CRANBERRY ROYALE

Chambord Black Raspberry Liqueur and cranberry juice, topped with Prosecco and garnished with dried orange

BERRY MERRY SPRITZMAS

Bombay Bramble Gin and spiced red berry syrup, topped with Schweppes lemonade and garnished with dried orange

SPICED RUM & RASPBERRY MULE

Sailor Jerry Spiced Rum and Chambord Black Raspberry Liqueur, topped with Fever-Tree Ginger Beer and garnished with fresh raspberries

DRAUGHT BEER & CASK ALE

BIRRA MORETTI

MADRÍ EXCEPCIONAL

PERONI NASTRO AZZURRO

ROCKING RUDOLPH 4.2%

A delicious, full-bodied beer with fruity esters and a malted toffee taste

For each pint of Rocking Rudolph sold, we will donate 10p to Macmillan**



MOCKTAILS

0% MERRY BERRY BELLINI

Freixenet 0.0% Sparkling Wine and spiced red berry syrup, with a squeeze of lemon and garnished with dried orange (97 kcal)

NON-ALCOHOLIC MULLED WINE (66 kcal)

ALCOHOL FREE & LOW ALCOHOL

PERONI NASTRO AZZURRO 0.0 (73 kcal)

HEINEKEN 0.0 (69 kcal)

OLD SPECKLED HEN LOW ALCOHOL 0.5% (110 kcal)

BROOKLYN SPECIAL EFFECTS 0.4% (96 kcal)

GUINNESS 0.0 (91 kcal)

OLD MOUT BERRIES & CHERRIES 0.0 (170 kcal)

FREIXENET 0.0% SPARKLING WINE (50 kcal)

HOT DRINKS

MULLED WINE

Hot mulled wine garnished with dried orange

BOOZY HOT CHOCOLATE

Hot chocolate with your choice of:

Cointreau / Kahlúa / Disaronno Amaretto / Baileys Irish Cream

Treat yourself and add on some marshmallows and cream

'TIS THE SEASON

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. N Dish contains Nuts. F 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.

Adults need around 2000 kcal a day.

The Christmas Day menu is available on 25th December 2024 only. You can book online, pop in or give us a call. No booking is confirmed until a £10.00 per adult and £10.00 per child deposit is received. Please confirm your menu pre-order choices by 11th December 2024, or within 48 hours if booking after this date (no later than 18th 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.

Please check our main drinks menu and the bar for availability of all products. Please refer to the price list at the bar for spirit measures and ABVs of products. All prices include VAT. All items are subject to availability. Alcohol cannot be served to anyone under the age of 18 - proof of ID will be requested. Failure to produce authentic ID will lead to refusal of service. Concerning proof of ID, the manager's decision is absolute. Management reserves the right to refuse entry and to withdraw/change offers (without notice), at any time.

**For full terms and conditions visit www.greeneking.co.uk/macmillan Please drink responsibly.

CHRISTMAS DAY MENU

4 COURSES FOR 63.00

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

STARTERS

CROXTON MANOR MATURE CHEDDAR SOUFFLÉ **V**

Twice-baked soufflé with caramelised red onion chutney and a balsamic drizzle (570 kcal)

SMOKED SCOTTISH SALMON†

On a bed of beetroot, with horseradish mayonnaise (246 kcal)

CHICKEN, PANCETTA & CRANBERRY TERRINE

With toasted ciabatta and butter, caramelised red onion chutney and a balsamic drizzle (399 kcal)

CAULIFLOWER & CHESTNUT SOUP **V**

With toasted ciabatta and butter (378 kcal)
*Vegan option available **VE** (320 kcal)*

MAINS

HAND-CARVED ROAST TURKEY

With roast potatoes, pig in blanket, Yorkshire pudding, braised red cabbage, seasonal vegetables, sage & onion stuffing and an apple, apricot & thyme sausage meat stuffing crown with rich gravy (1366 kcal)

FILLET STEAK WITH RED WINE SAUCE

7oz* fillet with wild garlic and parsley butter. With roast potatoes, sage & onion stuffing, braised red cabbage, Yorkshire pudding and seasonal vegetables (1354 kcal)

CRANBERRY GLAZED NUT ROAST **VE N**

With roast potatoes, sage & onion stuffing, seasonal vegetables and gravy (1205 kcal)

SALMON WELLINGTON†

Salmon and prawns in a creamy dill sauce wrapped in pastry with roast potatoes, braised red cabbage, seasonal vegetables and a lightly smoked hollandaise sauce (1551 kcal)

BUTTERNUT SQUASH & SPINACH EN CROÛTE **VE**

Layered spinach and leeks with diced butternut squash and creamy celeriac, encased in shortcrust pastry. With roast potatoes, sage & onion stuffing, seasonal vegetables and gravy (1342 kcal)

DESSERTS

WHITE FOREST CHEESECAKE **VE**

White chocolate cheesecake and a forest fruit topping with mixed berries, raspberry coulis and a raspberry crumb (558 kcal)

CHRISTMAS PUDDING **V**

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

CHEESE BOARD **V**

Barber's Vintage Cheddar, Stilton and Camembert. With crackers, butter, caramelised red onion chutney, celery and grapes (746 kcal)

CHOCOLATE FONDANT WITH BAILEYS SAUCE **V**

With Jersey clotted cream ice cream (752 kcal)

TO FINISH

MINCE PIE PETIT FOUR **V** (186 kcal)

*Vegan alternative available **VE** (137 kcal)*

Round off your feast with one of our specially crafted Christmas cocktails cocktails or a deliciously boozy hot chocolate

V Vegetarian **VE** Vegan **N** Contains nuts † May contain bones and/or shell *Approximate weight prior to cooking

KIDS CHRISTMAS DAY MENU

3 COURSES FOR 28.00

STARTERS

CARROT & CUCUMBER VEG STICKS **VE**

With a tomato dip (43 kcal / 5.2g sugar / 0.29g salt)

GARLIC CIABATTA **V**

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

CHICKEN STRIPS†

With a tomato dip (249 kcal / 3.0g sugar / 1.55g salt)

MAINS

HAND-CARVED ROAST TURKEY

With roast potatoes, pig in blanket, Yorkshire pudding, seasonal vegetables, sage & onion stuffing and rich gravy (712 kcal / 8.8g sugar / 4.05g salt)

TOMATO PASTA **VE**

Pasta tubes in a tomato sauce (229 kcal / 3.3g sugar / 0.53g salt)

CHICKEN NUGGETS†

5 chicken nuggets (272 kcal / 0.2g sugar / 0.84g salt)

DOUBLE BEEF BURGER

Served with lettuce in a bun (445 kcal / 2.6g sugar / 1.08g salt)

Add cheese to your burger

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

PICK EITHER TWO VEGGIES OR ONE SIDE AND ONE VEGGIE

VEGGIES

Carrot & Cucumber Veg Sticks **VE** (23 kcal / 3.6g sugar / 0.05g salt)

Garden Peas **VE** (71 kcal / 6.0g sugar / 0.0g salt)

Mini Corn on the Cob **VE** (91 kcal / 2.8g sugar / 0.01g salt)

Baked Beans **VE** (77 kcal / 5.4g sugar / 0.72g salt)

SIDES

Mashed Potato **V** (176 kcal / 1.5g sugar / 0.75g salt)

Jacket Potato **VE** (194 kcal / 4.0g sugar / 0.03g salt)

Chips **V** (245 kcal / 0.0g sugar / 0.12g salt)

Garlic Ciabatta **V** (217 kcal / 1.1g sugar / 0.52g salt)

DESSERTS

CHOCOLATE CHRISTMAS TREE **V**

A rich fudgy mini chocolate Christmas tree with Jersey clotted cream ice cream (362 kcal / 36.4g sugar / 0.15g salt)

CHOICE OF ICE CREAM **V**

Your choice of two ice cream scoops (ice cream calories shown per scoop):

Jersey Clotted Cream (126 kcal / 12.4g sugar / 0.11 salt), Chocolate Flavoured (113 kcal / 14.3g sugar / 0.08g salt),

Lemon Sorbet (85 kcal / 16.8g sugar / 0.0g salt), Vanilla & Coconut **VE** (113 kcal / 9.1g sugar / 0.02g salt),

Frozen Strawberry Flavour Yoghurt (88 kcal / 15.2g sugar / 0.05g salt)

YOUR CHOICE OF SAUCE:

Chocolate **V** (28 kcal / 4.7g sugar / 0.0g salt), Strawberry **VE** (32 kcal / 7.5g sugar / 0.0g 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 1,800 calories a day, but this will vary by age and level of activity and some children will need less, and some will need more.

NO-GLUTEN CONTAINING INGREDIENTS CHRISTMAS DAY MENU

4 COURSES FOR 63.00

Dishes on this menu are made with ingredients that do not intentionally contain gluten. However, due to the risk of cross-contamination from a range of ingredients within our kitchens, traces of gluten may be present. Please ensure a member of the team is aware that you are ordering from our No-Gluten Containing Menu.

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

STARTERS

CROXTON MANOR MATURE CHEDDAR SOUFFLÉ **V**

Twice-baked soufflé with caramelised red onion chutney and a balsamic drizzle (570 kcal)

SMOKED SCOTTISH SALMON†

On a bed of beetroot, with horseradish mayonnaise (246 kcal)

CAULIFLOWER & CHESTNUT SOUP **V**

With toasted seeded bread & butter (383 kcal)
*Vegan option available **VE** (325 kcal)*

CHICKEN, PANCETTA & CRANBERRY TERRINE

With toasted seeded bread & butter, caramelised red onion chutney and a balsamic drizzle (404 kcal)

MAINS

HAND-CARVED ROAST TURKEY

With roast potatoes, pig in blanket, apricot & thyme sausage meat stuffing crown, braised red cabbage, seasonal vegetables (1208 kcal)

FILLET STEAK WITH RED WINE SAUCE

7oz* fillet with wild garlic and parsley butter. With roast potatoes, braised red cabbage and seasonal vegetables (1196 kcal)

CRANBERRY GLAZED NUT ROAST **V N**

With roast potatoes, seasonal vegetables and gravy (1142 kcal)
*Vegan option available **VE N** (1114 kcal)*

DESSERTS

CHOCOLATE FONDANT WITH BAILEYS SAUCE **V**

With Jersey clotted cream ice cream (752 kcal)

CHEESE BOARD **V**

Barber's Vintage Cheddar, Stilton and Camembert. With toasted seeded bread & butter, caramelised red onion chutney, celery and grapes (657 kcal)

TO FINISH

MINI VANILLA CHEESECAKE PETIT FOUR **V** (161 kcal)

Round off your feast with one of our specially crafted Christmas cocktails cocktails or a deliciously boozy hot chocolate

V Vegetarian **VE** Vegan **N** Contains nuts † May contain bones and/or shell *Approximate weight prior to cooking