STARTERS

CROXTON MANOR CHEDDAR & CHIVE SOUFFLÉ V

Twice-baked soufflé served with caramelised red onion chutney, garnished with a balsamic glaze, mixed seeds and pomegranate (483 kcal)

CHAR-GRILLED BLACK TIGER PRAWNS[†]

Char-grilled shell-on Black Tiger prawn skewer with vine tomatoes and parsley butter sauce served with spring onion and char-grilled sourdough (738 kcal)

HAM HOCK & PEA TERRINE

With toasted malted bloomer bread and butter and caramelised red onion chutney (388 kcal)

CAULIFLOWER & CHESTNUT SOUP (V) (201 kcal)

With your choice of sourdough (197 kcal) or malted bloomer (130 kcal) and butter

Vegan option available (273 - 340 kcal)

MAINS

CRANBERRY GLAZED NUT ROAST W N

Walnut, almond, cranberry and root vegetable nut roast.
Served with roasted baby potatoes, buttery mash, a Yorkshire
pudding, maple flavour & thyme roast carrots, broccoli,
peas, Brussels sprouts and vegetarian gravy (1511 kcal)

Vegan option available © N (984 kcal)

GRILLED SEA BASS & BLACK TIGER PRAWNS[†]

Grilled sea bass fillet with char-grilled shell-on Black Tiger prawns on a bed of roasted baby potatoes and broccoli served with a chardonnay & chive sauce (1093 kcal)

CHRISTMAS DINNER

Hand-carved turkey, served with duck fat roast potatoes buttery mash, a Yorkshire pudding, maple flavour & thyme roast carrots, broccoli, peas, Brussels sprouts, sausage meat stuffing, Old Epping sausage pig-in-blanket, gravy and a side of cranberry sauce (1670 kcal)

SURF & TURF[†]

7oz* fillet steak and char-grilled shell-on Black Tiger prawns in parsley butter. With rosemary-salted skin-on-fries, half a grilled tomato, an onion nest and merlot & beef dripping gravy (1243 kcal)

Swap prawns† (141 kcal) for beef burnt ends (115 kcal)

PUDDINGS

TRIPLE CHOCOLATE BROWNIE WITH BAILEYS SAUCE **(V)**

With a pot of Baileys & white chocolate sauce and clotted cream ice cream (824 kcal)

CHERRY BAUBLE 00

A light and creamy frozen cherry mousse with a sour cherry centre, coated in raspberry coulis on a ruby red biscuit crumb base (538 kgal)

CHRISTMAS PUDDING W (404 kcal)

With your choice of custard (104 kcal), brandy sauce (100 kcal) or Drambuie® and clotted cream sauce (188 kcal)

CHEESE BOARD W

Stilton, Croxton Manor Brie and Barbers Vintage Cheddar™ with caramelised red onion chutney, crackers, grapes and celery (657 kcal)



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

Please advise the team of any dietary requirements before ordering. Full allergen information on the ingredients in the food we serve is available on request – please speak to a team member. V. Suitable for Vegetarians. W. Suitable for Vegetarian. Suitable for Vegetarian and vegan products, please note that we do not operate a dedicated vegetarian/vegan kitchen area and that these are handled in a multi-kitchen environment. N. Dish contains Nuts. †Fish, poultry, and shellfish dishes may contain bones and/or shell. *All stated weights are approximate before cooking. Our menu descriptions do not list all ingredients. Some dishes may contain alcohol which may not be listed on the menu. 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. 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. All products subject to availability on a site-by-site basis. Menu choices are required 7 days prior (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 ordering from the Festive menu. No booking is confirmed until a deposit is received: £5 per adult, £5 per child if you are ordering from the Festive menu. 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. Management reserves the right to withdraw/change offers (without notice) at any time. Please refer to the website for details on refunds & cancellations. Bookings are subject to change – please see our website for up-to-date guidance and policies at the time