

**BOOK
NOW**

Christmas Day

No-Gluten Containing Ingredients Menu

Available 25th December

Season's Eatings



SINCE 1719

BELHAVEN

Christmas Day

NO-GLUTEN CONTAINING INGREDIENTS

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.

STARTERS

SMOKED SALMON †

Served on a bed of beetroot, with horseradish mayonnaise (322 kcal)

CHICKEN, PANCETTA & CRANBERRY TERRINE

Served with toasted brown seeded bread and a caramelised red onion chutney (395 kcal)

CROXTON MANOR

MATURE CHEDDAR SOUFFLÉ (V)

Twice-baked soufflé with caramelised red onion chutney and a balsamic drizzle (584 kcal)

CAULIFLOWER & CHESTNUT SOUP (V)

Served alongside brown seeded bread and butter (383 kcal)

Vegan option available Ve (325 kcal)

MAINS

HAND-CARVED ROAST TURKEY

Succulent, hand-carved roast turkey served with roast potatoes, mashed potato, pig in blanket, a Yorkshire pudding, braised red cabbage, seasonal vegetables and rich gravy (1160 kcal)

CRANBERRY GLAZED NUT ROAST (V) (N)

Served with roast potatoes, mashed potato, braised red cabbage, a Yorkshire pudding, seasonal vegetables and rich tomato sauce (1442 kcal)

Vegan option available Ve N (1165 kcal)

SURF & TURF †

28 day aged sirloin topped with king prawns in parsley butter, served with half a grilled tomato, rocket, crispy smashed potatoes and red wine sauce (848 kcal)

DESSERTS

CHEESE PLATE (V)

Brie, mature cheddar and stilton® served with grapes, a caramelised red onion chutney, celery and toasted brown seeded bread and butter (820 kcal)

CHERRY & CHOCOLATE ETON MESS (V)

Eton Mess served with cherry compôte, crumbled chocolate flake and a raspberry crumb (795 kcal)

TO FINISH

HOT DRINK

Your choice of freshly brewed tea (0 kcal) or coffee (52 kcal)

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 ordering. 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.

Please note no booking is confirmed until a deposit is received: £10 per adult, £10 per child. Full payment and menu choices are required by 11th December 2025. If booking after this date, then full payment and menu choices are required within 48 hours of booking. No bookings will be taken after 23rd December. Management reserves the right to withdraw/change offers (without notice) at any time. If you would like to cancel, please give us 7 days' notice, so we have a chance to re-book your table, then you will get 100% refund, if it's a late change (after 11th December) we will need the pre-order for the additional customer(s) within 48 hours of booking and no later than 18th December. If any drop in numbers or cancellations happen within 7 days, no refund is available. To obtain your refund please just call the pub you placed your booking with.