



FESTIVE FAYRE MENU



CHOOSE FROM 2 OR 3 COURSES

WHY NOT START WITH SOME FESTIVE FIZZ?
Enjoy PROSECCO or CHAMPAGNE from our range of sparkling wines

Starters

PRAWN COCKTAIL†

Prawns coated in seafood sauce with lettuce and tomato served with malted bloomer bread and butter

OAK-SMOKED CHICKEN LIVER PÂTÉ

Served with toasted malted bloomer bread, caramelised red onion chutney and rocket dressed with parsley oil



BAKED MINI CAMEMBERT V

Served with a giant mozzarella bread stick with caramelised red onion chutney and rocket dressed with parsley oil

BUTTERNUT SQUASH, CARROT & GINGER SOUP V

Served with your choice of white or malted bloomer bread and butter

Vegan option available VE



Mains

TRADITIONAL CHRISTMAS DINNER WITH ALL THE TRIMMINGS

Hand-carved turkey, served with roast potatoes, carrots, honey-roasted parsnips, Brussels sprouts, sage & onion stuffing, a pig in blanket, a pub-baked Yorkshire pudding and rich gravy

TURKEY, HAM HOCK & SAGE PIE

A buttery shortcrust pastry pie with a creamy filling of turkey and smoked ham hock, topped with a sage & onion crumb. Served with Tenderstem® broccoli, rich gravy and your choice of buttered mash or chips

GRILLED SALMONT†

Grilled salmon with a cannellini and red pepper ragout cooked with onion, tomato, white wine and thyme, served with roasted butternut squash, rocket and parsley oil

WOODLAND MUSHROOM

BOURGUIGNON WELLINGTON V

Served with roast potatoes, carrots, honey-roasted parsnips, Brussels sprouts and gravy

Vegan option available VE



80z* SIRLOIN STEAK

28 day aged for full flavour and then perfectly grilled. Served with chips, onion rings°, half grilled tomato and rocket

Choose your sauce

Creamy Peppercorn & Brandy,
Merlot & Beef Dripping Gravy,
Garlic & Mushroom,
East Coast IPA Cranberry Hot Sauce

BRIE AND TURKEY BEEF BURGER

Premium beef burger made from aged beef rib and shin topped with pulled smoked turkey, brie and cranberry sauce, served in a toasted brioche bun with tomato, lettuce, red onion and mayo with onion rings° and rosemary sea salted skin-on fries

BRIE AND CRANBERRY BEYOND MEAT BURGER V

A Beyond Burger® topped with brie and cranberry sauce, served in a toasted brioche bun with tomato, lettuce, red onion and mayo with onion rings° and rosemary sea salted skin-on fries

Vegan option available VE

Desserts

CHRISTMAS PUDDING V

Served with custard

CHOCOLATE FONDANT V

With Brandy & Mince Pie Sauce.

Served with clotted cream ice cream

VANILLA CHEESECAKE WITH

SHIMMERING BERRIES V

Served with clotted cream ice cream



CHOCOLATE MOCHA TART VE

Served with a black cherry compôte and vanilla & coconut ice cream

CHEESE & BISCUITS V

Blacksticks Blue, Barber's 1833 Vintage Reserve Cheddar cheese and Croxton Manor Brie, served with caramelised red onion chutney, grapes, celery and a selection of biscuits

V - Vegetarian VE - Vegan N - Contains nuts

† - May contain bones and/or shell

* - Approximate weight prior to cooking

° - Made from chopped and reformed onions

ROUND OFF YOUR MEAL
with one of our specially crafted
Christmas cocktails

FESTIVE DRINKS

Festive Fizz

BELVINO PROSECCO

CHAMPAGNE LANSON LE BLACK LABEL BRUT

CHAMPAGNE LANSON LE ROSÉ LABEL

Festive Tipples

NEW CINNAMON SWIRL

Fireball Whiskey Liqueur & Baileys Irish Cream

BABY GUINNESS

Kahlúa Coffee Liqueur & Baileys Irish Cream

JAMMY DOUGHNUT

Chambord Black Raspberry Liqueur
& Baileys Irish Cream

KISS FROM A ROSE

Tequila Rose & Baileys Irish Cream

Christmas Bomb

CHAMBULL

Chambord & Red Bull

Christmas Cocktails

CHRISTMAS COOKIE SPRITZ

Malfy Gin Arancia, Disaronno
and Schweppes Lemonade

SPICED BRAMBLE

NEW Warner's Spiced Blackberry Gin,
sugar syrup and fresh lemon juice

SPICED RUM & RASPBERRY MULE

Sailor Jerry Spiced Rum,
Chambord & Fever-Tree Ginger Ale



NO-GLUTEN CONTAINING INGREDIENTS FESTIVE FAYRE

Dishes on this menu are made with ingredients that do not intentionally contain gluten. Due to the risk of cross-contamination we cannot guarantee our dishes are 100% free from gluten. Please ensure a member of the team is aware you are ordering from our No Gluten Containing Menu.

CHOOSE FROM 2 OR 3 COURSES

WHY NOT START WITH SOME FESTIVE FIZZ?
Enjoy PROSECCO or CHAMPAGNE from our range of sparkling wines

Starters

PRAWN COCKTAIL†

Prawns coated in seafood sauce with lettuce and tomato served with toasted no-gluten containing bread and butter

OAK-SMOKED CHICKEN LIVER PÂTÉ

Served with toasted no-gluten containing bread, caramelised red onion chutney and rocket dressed with parsley oil

BUTTERNUT SQUASH, CARROT & GINGER SOUP V

Served with no-gluten containing bread and butter
Vegan option available VE

BAKED MINI CAMEMBERT V

Served with toasted no-gluten containing bread, caramelised red onion chutney and rocket dressed with parsley oil

Mains

TRADITIONAL CHRISTMAS DINNER

Hand-carved turkey, served with roast potatoes, carrots, honey-roasted parsnips, Brussels sprouts, a pig in blanket and no-gluten containing gravy

GRILLED SALMON†

Grilled salmon with a cannellini and red pepper ragout cooked with onion, tomato, white wine and thyme, served with roasted butternut squash, rocket and parsley oil

NUT ROAST WITH CRANBERRY GLAZE N V

Walnuts, almonds, shredded root vegetables, cranberries, apricots & sweet potato, topped with sticky cranberry glaze. Served with roast potatoes, carrots, honey-roasted parsnips, Brussels sprouts and no-gluten containing gravy
Vegan option available VE

80z* SIRLOIN STEAK

28 day aged for full flavour and then perfectly grilled. Served with your choice of buttered mash, buttered baby potatoes or jacket potato with butter, half grilled tomato and rocket

Choose your steak sauce

Creamy Peppercorn & Brandy
Merlot & Beef Dripping Gravy
Creamy Garlic & Mushroom

CHOCOLATE FONDANT V

With Brandy & Mince Pie Sauce. Served with clotted cream ice cream

VANILLA CHEESECAKE WITH SHIMMERING BERRIES V

Served with clotted cream ice cream

Desserts

CHEESE SELECTION V

Blacksticks Blue, Barber's 1833 Vintage Reserve Cheddar cheese and Croxton Manor Brie, served with caramelised red onion chutney, grapes, celery and no-gluten containing bread and butter

ROUND OFF YOUR MEAL
with one of our specially crafted
Christmas cocktails

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KIDS MENU

CHOOSE FROM 2 OR 3 COURSES



Starters



**CARROT & CUCUMBER
VEG STICKS VE**
With a tomato dip

**GARLIC & ROSEMARY
FOCACCIA V**
Vegan option (Rosemary Focaccia)
available VE

CHICKEN STRIPS
With a tomato dip

Mains

TRADITIONAL CHRISTMAS DINNER WITH ALL THE TRIMMINGS

Hand-carved turkey served with roast potatoes, seasonal vegetables, sage & onion stuffing, a pig in blanket, a pub-baked Yorkshire pudding and rich gravy

TOMATO PASTA VE

Pasta tubes in a tomato sauce

DOUBLE BEEF BURGER

Served with lettuce in a bun

Add cheese to your burger

VEGGIES

Carrot & Cucumber Veg Sticks VE

Garden Peas VE

Mini Corn on the Cob VE

Baked Beans VE

SIDES

Mashed Potato V

Vegetable Rice V

Chips V

Garlic & Rosemary Focaccia V

Rosemary Focaccia VE



Pick either two veggies
or one side and one veggie



Desserts

CHOCOLATE CHRISTMAS TREE V

A rich fudgy mini chocolate Christmas tree
with clotted cream ice cream

STRAWBERRY CHURROS VE

Two churros served with fresh strawberries
and strawberry flavour sauce

CHOICE OF ICE CREAM

Choose your favourite two scoops:

Clotted Cream V

Chocolate Flavour V

Frozen Strawberry Flavour Yoghurt V

Lemon Curd Sorbet V

Vanilla & Coconut VE

Top with your favourite sauce:

Chocolate Flavour V

Strawberry Flavour VE

Raspberry Coulis VE



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

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. **†**Fish, poultry and shellfish dishes may contain bones and/or shell. ***** Onion rings are made from chopped and reformed onions *****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. 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.

BOOKINGS FOR FESTIVE FAYRE MENU

We ask all customers where possible to please now make your Christmas booking online. To secure all Festive Fayre bookings, every adult and child must pay a £5pp deposit to confirm the booking. Deposits are required by all attendees, irrespective of your party size and it's much easier for you to pay this via the pub website. All your deposits are fully redeemable against your final bill. See section 'Refunds & Cancellations' for more info. Pre-orders for all Festive Fayre Menu bookings must be provided no later than 2 weeks before your booking date. You'll be sent all the info on how to make your pre-order once you've booked. Please tell us all allergen & dietary needs upon booking. We advise you to bring your booking confirmation and any pre-order details with you for ease of order. Please call the pub directly for clarity on any questions or concerns.

REFUNDS & CANCELLATIONS

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 and any additional pre-paid packages • 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 just a drop in numbers • 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 (after 24th November) 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

FESTIVE FAYRE



*All we want for
Christmas*



2 COURSES OR 3 COURSES