



CHRISTMAS DAY MENU

4 COURSES



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

Starters

BUTTERNUT SQUASH, CARROT & GINGER SOUP V

With chunks of roasted butternut squash. Served with white or malted bloomer bread and butter

Vegan option available VE

HAM HOCK & PEA TERRINE

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

CROXTON MANOR MATURE CHEDDAR & CHIVE SOUFFLÉ V

Served with caramelised red onion chutney and rocket dressed in parsley oil

SCOTTISH SMOKED SALMON†

Served with sliced beetroot, parsley oil and a horseradish mayo dressing



Mains

TRADITIONAL HAND-CARVED TURKEY WITH ALL THE TRIMMINGS

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

8oz* SIRLOIN STEAK WITH RED WINE SAUCE

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

GRILLED SEABASS & PRAWNS†

Grilled seabass & prawns, with roasted baby potatoes, Tenderstem® broccoli and a smoky hollandaise

NUT ROAST WITH CRANBERRY GLAZE N V

Walnuts, almonds, shredded root vegetables, cranberries, apricots & sweet potato topped with sticky cranberry glaze. Served with roast and mashed potatoes, carrots, red cabbage, honey-roasted parsnips, Brussels sprouts, sage & onion stuffing, a pub-baked Yorkshire pudding and gravy

Vegan option available VE

BETROOT & RED ONION TARTE TATIN V

Served with roast and mashed potatoes, carrots, red cabbage, honey-roasted parsnips, Brussels sprouts, sage & onion stuffing, a pub-baked Yorkshire pudding and gravy

Vegan option available VE



Desserts

CHRISTMAS PUDDING V

Served with custard

CHERRY BAUBLE VE

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

CHOCOLATE FONDANT V

Served with a pot of Baileys and white chocolate sauce and clotted cream ice cream

AMBASSADOR TORTE N VE

A chocolate & hazelnut biscuit base, layered with praline, crunchy meringue pieces, praline mousse & chocolate. Served with vegan 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



To Finish

A MINCE PIE V

And a tea or coffee

Vegan option available VE



ROUND OFF YOUR FEAST

with one of our specially crafted
Christmas cocktails

V - Vegetarian VE - Vegan N - Contains nuts † - May contain bones and/or shell

* - Approximate weight prior to cooking ° - Made from chopped and reformed onions

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

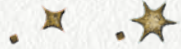


NO-GLUTEN CONTAINING INGREDIENTS CHRISTMAS DAY MENU

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 Ingredients Menu.



4 COURSES



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

Starters

BUTTERNUT SQUASH, CARROT & GINGER SOUP V

With chunks of roasted butternut squash. Served with no-gluten containing bread and butter

Vegan option available VE

HAM HOCK & PEA TERRINE

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



CROXTON MANOR MATURE CHEDDAR & CHIVE SOUFFLÉ V

Served with caramelised red onion chutney and rocket dressed in parsley oil

SCOTTISH SMOKED SALMON†

Served with sliced beetroot, parsley oil and a horseradish mayo dressing



Mains

TRADITIONAL HAND-CARVED TURKEY

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

80z* SIRLOIN STEAK WITH RED WINE SAUCE

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

GRILLED SEABASS & PRAWNS†

Grilled seabass & prawns, with roasted baby potatoes, Tenderstem® broccoli and a smoky hollandaise

NUT ROAST WITH CRANBERRY GLAZE N V

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

Vegan option available VE

Desserts

CHERRY BAUBLE VE

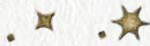
A light and creamy frozen cherry mousse with a sour cherry centre, coated in raspberry coulis and served on a ruby red biscuit crumb base

CHOCOLATE FONDANT V

Served with a pot of Baileys and white chocolate sauce and clotted cream ice cream

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



To Finish

A MINI VANILLA CHEESECAKE V

And a tea or coffee

Please note this is not suitable for Vegans

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

KIDS MENU

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

Roastmary 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.

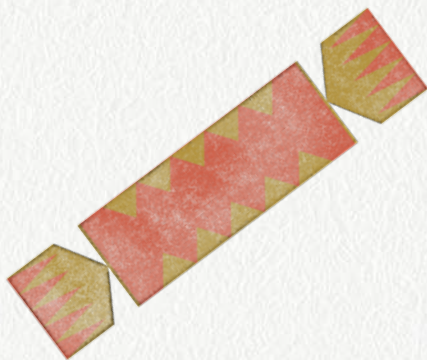
BOOKINGS FOR CHRISTMAS DAY MENU

We ask all customers where possible to please now make your Christmas booking online. To secure a booking for our Christmas Day menu, we ask for a deposit of £10pp. 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 Christmas Day bookings must be received by 24th November 2023. 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 AND 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.

CHRISTMAS DAY MENU



All we want for
Christmas



4 COURSES
PRE-BOOKING REQUIRED