

FESTIVE FAYRE MENU

AVAILABLE FROM 12TH NOVEMBER 2024 UNTIL 2ND JANUARY 2025*



GET IN THE SPIRIT

BOOK NOW

FESTIVE FAYRE



2 COURSES FOR 17.99

3 COURSES FOR 20.99

AVAILABLE 12TH NOVEMBER 2024 UNTIL 2ND JANUARY 2025*

STARTERS

PRAWN COCKTAIL*

Prawns coated in seafood sauce with lettuce and tomato. Served with malted bloomer bread and butter (435 kcal)

CHICKEN STRIPS

Tossed in Texan BBQ sauce and topped with pigs in blankets, melted Brie and cranberry sauce (812 kcal)

CREAMY MUSHROOMS ^V

Pan-fried mushrooms and spinach in a creamy Camembert flavour Le Rond sauce topped with cheese and served with ciabatta (614 kcal)
Vegan option available ^{VE} (516 kcal)

BUTTERNUT SQUASH, CARROT & GINGER SOUP ^V

Served with your choice of white (418 kcal) or malted (427 kcal) bloomer bread and butter
Vegan option available ^{VE} (360 - 369 kcal)



MAINS

TRADITIONAL CHRISTMAS DINNER WITH ALL THE TRIMMINGS

Hand-carved turkey with roast potatoes, carrots, Brussels sprouts, sage & onion sausage stuffing, a pig in blanket, a Yorkshire pudding and rich gravy (1371 kcal)

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 broccoli and rich gravy (1074 kcal) with your choice of buttered mash (323 kcal) or chips (428 kcal)

WOODLAND MUSHROOM BOURGIGNON WELLINGTON ^V

Woodland mushroom, chestnut & spinach wellington. Served with roast potatoes, carrots, Brussels sprouts and rich gravy (1325 kcal)
Vegan option available ^{VE} (1038 kcal)

PULLED TURKEY & BRIE BEEF BURGER

Two 3oz* beef burger patties smashed on the grill for extra flavour, topped with pulled smoked turkey, melted Brie, and cranberry sauce. Served in a toasted brioche bun with tomato, lettuce, red onion and mayo. With rosemary sea salted skin-on fries, onion rings* and a pot of Texan BBQ sauce (1470 kcal)

BRIE & CRANBERRY BEYOND MEAT BURGER® ^V

Beyond Meat® burger topped with melted Brie and cranberry sauce. Served in a toasted brioche bun with tomato, lettuce, red onion and mayo. With rosemary sea salted skin-on fries, onion rings* and a pot of Texan BBQ sauce (1347 kcal)
Vegan option available ^{VE} (1162 kcal)

8oz* RUMP STEAK

8oz* rump steak, aged for 28 days for a succulent full flavour - perfectly grilled to your liking. Served with chips, onion rings*, half a grilled tomato, rocket and a creamy peppercorn & brandy sauce (981 kcal)

DESSERTS

CHRISTMAS PUDDING ^V

Served with your choice of custard (507 kcal) or brandy sauce (503 kcal)

TRIPLE CHOCOLATE BROWNIE ^V

Served warm with clotted cream ice cream and brandy & mince pie sauce (838 kcal)

SHIMMERING BERRY CHEESECAKE ^V

Served with clotted cream ice cream (676 kcal)

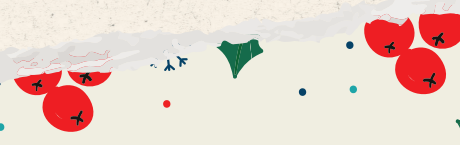
BLACK SNOW FOREST SUNDAE ^V

Layers of cherry compote and mulled fruit coulis with chocolate flavour and clotted cream ice cream, topped with fluffy cream (506 kcal)

VEGAN BLACK SNOW FOREST SUNDAE ^{VE}

Layers of cherry compote and mulled fruit coulis with vanilla & coconut ice cream (489 kcal)

Adults need around 2000 kcal a day



KIDS MENU

2 COURSES FOR 7.99

3 COURSES FOR 9.99



STARTERS

CARROT & CUCUMBER VEG STICKS ^{VE}

Served with a tomato dip
(43 kcal / 5.2g Sugar / 0.29g Salt)

GARLIC BREAD ^V

(225 kcal / 1.2g Sugar / 0.6g Salt)

CHICKEN STRIPS†

Served with a tomato dip
(249 kcal / 3.0g Sugar / 1.55g Salt)

MAINS

TRADITIONAL CHRISTMAS DINNER WITH ALL THE TRIMMINGS

Hand-carved turkey with roast potatoes, seasonal vegetables, sage & onion sausage stuffing, a pig in blanket, a Yorkshire pudding and rich gravy (840 kcal / 10.5g Sugar / 4.61g Salt)

2oz* BEEF BURGER

Served with lettuce in a bun
(265 kcal / 2.5g Sugar / 0.49g Salt)

ADD CHEESE TO YOUR BURGER

(39 kcal / 0.4g Sugar / 0.4g Salt)

TOMATO PASTA ^{VE}

Pasta tubes in a tomato sauce
(229 kcal / 3.3g Sugar / 0.53g Salt)

DOUBLE 2oz* BEEF BURGER

Served with lettuce in a bun
(421 kcal / 2.6g Sugar / 0.8g Salt)

ADD CHEESE TO YOUR BURGER

(39 kcal / 0.4g Sugar / 0.4g Salt)

CHICKEN NUGGETS†

(272 kcal / 0.2g Sugar / 0.84g Salt)

Pick **TWO VEGGIES** or **ONE SIDE & 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)

Garlic Bread ^V
(225 kcal / 1.2g Sugar / 0.6g Salt)

Chips ^V
(245 kcal / 0.0g Sugar / 0.12g Salt)

Jacket Potato ^{VE}
(194 kcal / 4.0g Sugar / 0.03g Salt)

DESSERTS

CHOCOLATE CHRISTMAS TREE ^V

A rich, fudgy mini chocolate Christmas tree served warm with clotted cream ice cream
(362 kcal / 36.4g Sugar / 0.15g Salt)

ICE CREAM

Choose your favourite two scoops:

Clotted Cream ^V
(126 kcal / 12.4g Sugar / 0.11g Salt)

Chocolate Flavour ^V
(113 kcal / 14.3g Sugar / 0.08g Salt)

Frozen Strawberry Flavour Yoghurt ^V
(88 kcal / 15.2g Sugar / 0.05g Salt)

Lemon Sorbet ^V
(85 kcal / 16.8g Sugar / 0.0g Salt)

Vanilla & Coconut ^{VE}
(113 kcal / 9.1g Sugar / 0.02g Salt)

Ice cream calories shown per scoop

Top with your favourite sauce:

Chocolate Flavour ^V
(28 kcal / 4.7g Sugar / 0.0g Salt)

Strawberry Flavour ^{VE}
(32 kcal / 7.5g Sugar / 0.0g Salt)

Raspberry Coulis ^{VE}
(16 kcal / 3.4g Sugar / 0.0g Salt)





BOOK ONLINE NOW

OR ASK A MEMBER OF OUR TEAM FOR A BOOKING FORM

Vegetarian Vegan † May contain shell or bones.

All tips are paid in full to our team members.

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

Terms & Conditions: Please advise the team of any dietary requirements before ordering. Suitable for vegetarians. Suitable for vegans. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. †Fish, poultry, and shellfish dishes may contain bones and/or shell. *All weights are approximate prior to cooking. Metric equivalent 16oz = 1lb = 454g. *Our onion rings are made from chopped and reformed onions. 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. Full nutrition information is available on our website. Calorie counts are correct at time of print. Children between 5-10 years old need around 1800 calories a day, this will vary by age and level of activity, some children will need less, and some will need more. This information has been provided to allow you to make an informed choice when dining with us. Illustrations are for guidance only. Products are subject to availability at the price point advertised. *The Festive Fayre Menu is available from 12th November 2024 to 2nd January 2025 excluding Christmas Day. All prices are in GBP and are inclusive of VAT. Should the VAT rate change, menu pricing will be adjusted accordingly. Our booking Terms and Conditions are detailed below. Manager's decision is final. If you have any comments, suggestions or queries please do not hesitate to contact us at: Greene King Brewing and Retailing Ltd, Sunrise House, Ninth Avenue, Burton upon Trent, Staffordshire, DE14 3JZ.

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, we ask for a deposit of £10pp, including children. 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 within 7 days of booking.

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. 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