

NO-GLUTEN-CONTAINING
INGREDIENTS

Festive Menu

3-COURSE SET MENU
FOR £21.99

Available 21st November - 30th December
Excluding 25th December

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.

Starters

CHAR-GRILLED PRAWN SKEWER†

Char-grilled shell-on Black Tiger prawn skewer with a seafood sauce. Served with toasted no-gluten-containing seeded loaf, pea shoots and a pomegranate garnish

CREAMY MUSHROOMS †

Pan-fried mushrooms and spinach, in a creamy ~~Veggie~~ La Rond sauce, topped with cheese.
Served with toasted no-gluten-containing seeded loaf

Vegan option available †

CLEMENTINE PERI-PERI CHICKEN SKEWERS

Marinated char-grilled chicken thigh on skewers with char-grilled peppers, drizzled with clementine peri-peri dressing, topped with a mixed seed and pomegranate garnish, served with pea shoots

FESTIVE TERRINE

Chicken, pancetta & cranberry terrine served with caramelised red onion chutney and toasted no-gluten-containing seeded loaf. Garnished with pea shoots and pomegranate seeds

Mains

CHRISTMAS DINNER

Hand-carved turkey, served with duck fat, garlic & rosemary roast potatoes, two no-gluten-containing Yorkshire puddings, maple flavour & thyme roast carrots, broccoli, peas, Brussels sprouts, honey-roasted parsnips, no-gluten-containing pig-in-blanket and merlot & beef dripping gravy

8oz* RUMP WITH TIPSY PEPPERCORN

8oz* rump steak, served with minted, buttered baby potatoes, a creamy peppercorn & brandy sauce, grilled half tomato, pea shoots and parsley butter

Upgrade to 12oz* Rump for 3.00

Add Pan-fried mushrooms for £1.49

GRILLED SEA BASS†

Grilled sea bass fillet on a bed of roasted baby potatoes, butternut squash, broccoli and vine tomatoes. Topped with a herb butter sauce

DECKED OUT HALLOUMI AND BUTTERNUT SQUASH SKEWER †

Served with clementine peri-peri dressing, a dressed salad garnish, spicy vegetable rice, served with cranberry BBQ sauce and garlic & rosemary mayo

BEYOND CHRISTMAS BURGER †

Beyond Burger® served in a no-gluten-containing rustic seeded roll, topped with brie, cranberry BBQ sauce, with mayo, lettuce, tomato & red onion. Served with a dressed side salad and a side of coleslaw

SAINT NICK'S BEEF BURGER

Char-grilled beef burger, served in a no-gluten-containing rustic seeded roll, topped with brie, smoked streaky bacon, pulled smoked turkey, cranberry BBQ sauce, with mayo, lettuce, tomato & red onion. Served with a dressed side salad and a side of coleslaw

VEGAN KOFTA & BUTTERNUT SQUASH SKEWER †

Served with clementine peri-peri dressing, a dressed salad garnish, spicy vegetable rice, served with cranberry BBQ sauce and vegan mayo

— Puddings —

BOOZY BASQUE CHEESECAKE

A rich creamy cheesecake with a dark orange and rum glaze, served with toffee flavour sauce and clotted cream ice cream

BLACK SNOW FOREST SUNDAE

Layers of cherry compote and mulled fruit coulis, Belgian chocolate ice cream, clotted cream ice cream, topped with fluffy cream and served with a chocolate pencil

Vegan option available 

CHOCOLATE CELEBRATION

Chocolate fondant served with Belgian chocolate ice cream in a chocolate cup, served with hot salted caramel sauce for drizzling




OUR SPICED BERRY CRIMBO-CRUMBLE

Bramley apple and winter-spiced forest fruit compote, served warm with custard

Vegan option available 



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.  Suitable for Vegetarians.  Suitable for Vegans. Whilst we take care to preserve the integrity of our 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.  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, £3 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 of your booking. All service charges, cash and credit/debit card tips are paid in full to our team members. Promoter: Greene King Brewing.