

CHRISTMAS

• MADE •

MERRIER

Festive
Menus

FESTIVE FAYRE

AVAILABLE FROM 12TH NOVEMBER 2024 UNTIL 2ND JANUARY 2025*
PRE-BOOKING REQUIRED

2 COURSES OR 3 COURSES

STARTERS

BUTTERNUT SQUASH, CARROT & GINGER SOUP **V**

Served with white bloomer
bread & butter (316 kcal).

VEGAN OPTION AVAILABLE **Ve** (258 kcal)

LOUISIANA-STYLE CHICKEN STRIPS

Served with a cranberry BBQ dip (703 kcal).

BREADED BRIE BITES **V**

Served with a spicy cranberry dip (550 kcal).

★ PRAWN COCKTAIL†

King prawns in seafood sauce on baby
gem lettuce. Served with malted bloomer
bread & butter (365 kcal).

MAINS

HAND-CARVED TURKEY

Served with roasties, seasonal vegetables,
sage & onion stuffing, a pig in blanket,
a Yorkshire pudding and gravy (771 kcal).

HUNTER'S STEAK

28 day matured and prime cut 8oz* rump steak,
seasoned with salt & pepper. Cooked the way you
like it! Topped with smoked streaky bacon, cheese
and cranberry BBQ sauce. Served with half a grilled
tomato, chips, peas and onion rings† (1301 kcal).

★ TURKEY & SMOKED HAM HOCK PIE

Served with peas, a jug of gravy (1104 kcal) and
your choice of chips (408 kcal) or mash (267 kcal).

FESTIVE BUTTERMILK CHICKEN BURGER

Buttermilk chicken fillet topped with sticky sage & onion
stuffing and spicy cranberry sauce. Served in a bun
with mayo, baby gem lettuce and red onion. With fries,
onion rings† and a jug of gravy (1570 kcal).

FESTIVE QUORN™ BUTTERMILK-STYLE BURGER **V**

Quorn™ buttermilk-style fillet topped with sticky sage
& onion stuffing and spicy cranberry sauce. Served in a
bun with mayo, baby gem lettuce and red onion. With
fries, onion rings† and a jug of gravy (1286 kcal).

VEGAN OPTION AVAILABLE **Ve** (1012 kcal)

ADD PIGS IN BLANKETS FOR (329 kcal)

DESSERTS

CHOCOLATE ORANGE FUDGE CAKE **V**

A three-tiered chocolate sponge layered with
orange flavour fudge. Finished with chocolate sauce,
Belgian chocolate and candied orange zest. Served
warm with vanilla flavour ice cream (796 kcal).

VEGAN OPTION AVAILABLE **Ve** (729 kcal)

★ CHRISTMAS PUDDING **V**

Served with custard (568 kcal).

CHERRY BAKEWELL TART **N V**

A sweet shortcrust pastry filled with a rich cherry compote,
topped with an almond frangipane sponge and finished
with flaked almonds (416 kcal). Served with your choice of
vanilla flavour ice cream (97 kcal) or custard (120 kcal).

VEGAN OPTION AVAILABLE **N Ve** (529 kcal)

AFTER DINNER MINT TART **V**

White chocolate mint cheesecake on a cocoa
biscuit base. Topped with a dark chocolate mint
glaze and mint crunch. Served with vanilla flavour
ice cream and chocolate sauce (682 kcal).

★ OUR FESTIVE FAVOURITE Our Terms & Conditions are detailed on the back of this menu booklet.

Adults need around 2000 kcal a day

CHRISTMAS DAY

AVAILABLE 25TH DECEMBER 2024

PRE-BOOKING REQUIRED

4 COURSES

STARTERS

BAKED CAMEMBERT

Served with carrot sticks, celery sticks, toasted white bloomer bread and red onion chutney (658 kcal).

CHICKEN & SMOKED HAM HOCK TERRINE

Served with white bloomer bread & butter, red onion chutney and dressed salad leaves (426 kcal).

MAPLE ROASTED ROOT VEGETABLE SOUP

Served with crispy croutons and white bloomer bread & butter (389 kcal).

VEGAN OPTION AVAILABLE  (332 kcal)

SMOKED SALMON & KING PRAWNS†

Served in seafood sauce on salad leaves with malted bloomer bread & butter (405 kcal).

MAINS

HAND-CARVED TURKEY

Served with roasties, seasonal vegetables, cauliflower cheese, sage & onion stuffing, two pigs in blankets, a Yorkshire pudding and gravy (1257 kcal).

CRANBERRY NUT ROAST

Filled with shredded root vegetables, cranberries, apricots and sweet potato, topped with a sticky cranberry glaze. Served with new potatoes, seasonal vegetables and a jug of gravy (919 kcal).

PEPPERCORN, MUSHROOM & STILTON STEAK

28 day matured and prime cut 8oz* sirloin steak, seasoned with salt & pepper. Cooked the way you like it! Topped with pan-fried mushrooms in a peppercorn sauce with crumbled Stilton. Served with half a grilled tomato, chips, peas and onion rings† (1242 kcal).

GRILLED SALMON†

Served with new potatoes, seasonal vegetables and a Chardonnay & chive sauce (779 kcal).

DESSERTS

CHOCOLATE, SALTED CARAMEL & HONEYCOMB ARCTIC BAR

A soft salted caramel-flavoured mousse topped with a dark chocolate mousse and sprinkled with honeycomb pieces. Served with a warm chocolate sauce (626 kcal).

CHOCOLATE ORANGE FUDGE CAKE

A three-tiered chocolate sponge layered with orange flavour fudge. Finished with Belgian chocolate and candied orange zest. Served warm with vanilla flavour ice cream (728 kcal).

VEGAN OPTION AVAILABLE  (744 kcal)

RASPBERRY TRIFLE CHEESECAKE

Vanilla sponge topped with a baked custard-flavoured cheesecake infused with raspberry sauce. Topped with whipped cream and white chocolate shavings. Served with raspberries (364 kcal).

CHRISTMAS PUDDING

Served with brandy sauce (564 kcal).

TO FINISH

A Mince Pie  (221 kcal) or a Chocolate Mocha Mousse Torte  (112 kcal) and a tea (0 kcal) or coffee (2 kcal).

 **OUR FESTIVE FAVOURITE** Our Terms & Conditions are detailed on the back of this menu booklet.

Adults need around 2000 kcal a day

KIDS FESTIVE FAYRE

AVAILABLE FROM 12TH NOVEMBER 2024 UNTIL 2ND JANUARY 2025*
PRE-BOOKING REQUIRED

2 COURSES OR 3 COURSES

STARTERS

★ VEGGIE DIP STICKS ^{Ve}

Carrot & cucumber sticks served with a tomato dip
(44 kcal / 5.1g Sugar / 0.29g Salt).

4 CHICKEN DIPPERS†

Served with a cranberry dip
(365 kcal / 17.6g Sugar / 1.39g Salt).

MAINS

★ HAND-CARVED TURKEY

Served with roasties, seasonal vegetables, sage & onion stuffing,
a Yorkshire pudding and gravy (416 kcal / 6.0g Sugar / 2.22g Salt).

BEEF BURGER

A 2oz* beef burger with lettuce in a bun. Served with
chips and peas (585 kcal / 6.8g Sugar / 0.89g Salt).

TOMATO PASTA ^V

Pasta tubes in a tomato sauce served with
garlic bread (342 kcal / 3.9g Sugar / 0.83g Salt).
VEGAN OPTION AVAILABLE ^{Ve}
(296 kcal / 8.9g Sugar / 0.53g Salt)

DESSERTS

★ GOOEY CHOCOLATE BROWNIE ^V

Served warm with a scoop of vanilla flavour
ice cream and strawberry pieces
(361 kcal / 40.6g Sugar / 0.12g Salt).

ICE CREAM ^V

Two scoops of vanilla flavour ice cream
with strawberry flavour sauce
(258 kcal / 42.2g Sugar / 0.04g Salt).
VEGAN OPTION AVAILABLE ^{Ve}
(289 kcal / 33.2g Sugar / 0.04g Salt)

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KIDS CHRISTMAS DAY

AVAILABLE 25TH DECEMBER 2024

PRE-BOOKING REQUIRED

3 COURSES

STARTERS

VEGGIE DIP STICKS

Carrot & cucumber sticks served with a tomato dip
(44 kcal / 5.1g Sugar / 0.29g Salt).

4 CHICKEN DIPPERS†

Served with a cranberry dip
(365 kcal / 17.6g Sugar / 1.39g Salt).

MAINS

HAND-CARVED TURKEY

Served with roasties, seasonal vegetables, cauliflower cheese, sage & onion stuffing, a pig in blanket, a Yorkshire pudding and gravy (631 kcal / 12.5g Sugar / 2.33g Salt).

BEEF BURGER

A 2oz* beef burger with lettuce in a bun. Served with chips and peas (585 kcal / 6.8g Sugar / 0.89g Salt).

TOMATO PASTA

Pasta tubes in a tomato sauce served with garlic bread (342 kcal / 3.9g Sugar / 0.83g Salt).

VEGAN OPTION AVAILABLE 

(296 kcal / 8.9g Sugar / 0.53g Salt)

DESSERTS

GOOEY CHOCOLATE BROWNIE

Served warm with a scoop of vanilla flavour ice cream and strawberry pieces
(361 kcal / 40.6g Sugar / 0.12g Salt).

ICE CREAM

Two scoops of vanilla flavour ice cream with strawberry flavour sauce
(258 kcal / 42.2g Sugar / 0.04g Salt).

VEGAN OPTION AVAILABLE 

(289 kcal / 33.2g Sugar / 0.04g Salt)

 OUR FESTIVE FAVOURITE Our Terms & Conditions are detailed on the back of this menu booklet.

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 Ingredients Menu.

AVAILABLE FROM 12TH NOVEMBER 2024 UNTIL 2ND JANUARY 2025°
PRE-BOOKING REQUIRED

2 COURSES OR 3 COURSES

STARTERS

BUTTERNUT SQUASH, CARROT & GINGER SOUP **V**

Served with seeded bread & butter (300 kcal).
VEGAN OPTION AVAILABLE **Ve** (242 kcal)

★ PRAWN COCKTAIL

King prawns in seafood sauce on baby gem lettuce.
Served with seeded bread & butter (377 kcal).

MAINS

★ HAND-CARVED TURKEY

Served with mash, seasonal vegetables,
a pig in blanket and gravy (546 kcal).

HUNTER'S STEAK

28 day matured and prime cut 8oz* rump steak,
seasoned with salt & pepper. Cooked the way you
like it! Topped with smoked streaky bacon, cheese
and cranberry BBQ sauce. Served with half a grilled
tomato, peas and a jacket potato with butter (1013 kcal).

CRANBERRY NUT ROAST **N Ve**

Filled with shredded root vegetables,
cranberries, apricots and sweet potato, topped
with a sticky cranberry glaze. Served with
new potatoes, seasonal vegetables and
Napolitana sauce (861 kcal).

DESSERT

★ CHERRY BAKEWELL TART **N Ve**

A sweet shortcrust pastry filled with a rich cherry compote, topped with
an almond frangipane sponge and finished with flaked almonds (416 kcal).
Served with your choice of vanilla flavour ice cream (97 kcal) or custard (120 kcal).
VEGAN OPTION AVAILABLE **N Ve** (529 kcal)

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Adults need around 2000 kcal a day

NO-GLUTEN CONTAINING INGREDIENTS CHRISTMAS DAY

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.

AVAILABLE 25TH DECEMBER 2024

PRE-BOOKING REQUIRED

3 COURSES STARTERS


BAKED CAMEMBERT

Served with carrot & celery sticks, toasted seeded bread and red onion chutney (642 kcal).

CHICKEN & SMOKED HAM HOCK TERRINE

Served with seeded bread & butter, red onion chutney and salad leaves (410 kcal).

MAPLE ROASTED ROOT VEGETABLE SOUP

Served with seeded bread & butter (318 kcal).
VEGAN OPTION AVAILABLE  (260 kcal)

SMOKED SALMON & KING PRAWNS

Served in seafood sauce on salad leaves with seeded bread & butter (417 kcal).

MAINS

HAND-CARVED TURKEY

Served with mash, seasonal vegetables, two pigs in blankets and gravy (948 kcal).

PEPPERCORN, MUSHROOM & STILTON STEAK

28 day matured and prime cut 8oz* sirloin steak, seasoned with salt & pepper. Cooked the way you like it! Topped with pan-fried mushrooms in a peppercorn sauce with crumbled Stilton. Served with half a grilled tomato, peas and a jacket potato with butter (954 kcal).

GRILLED SALMON

Served with new potatoes, seasonal vegetables and a Chardonnay & chive sauce (779 kcal).

CRANBERRY NUT ROAST

Filled with shredded root vegetables, cranberries, apricots and sweet potato, topped with a sticky cranberry glaze. Served with new potatoes, seasonal vegetables and gravy (926 kcal).

VEGAN OPTION AVAILABLE   (933 kcal)

DESSERTS

CHOCOLATE, SALTED CARAMEL & HONEYCOMB ARCTIC BAR

A soft salted caramel-flavoured mousse topped with a dark chocolate mousse and sprinkled with honeycomb pieces. Served with a warm chocolate sauce (665 kcal).

CHERRY BAKEWELL TART

A sweet shortcrust pastry filled with a rich cherry compote, topped with an almond frangipane sponge and finished with flaked almonds. Served with vegan ice cream (529 kcal).

TO FINISH Tea (0 kcal) or coffee (2 kcal).

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Adults need around 2000 kcal a day

**STRUGGLING TO FIND THE
PERFECT SECRET SANTA PRESSIE?**

**HAVING A LAST MINUTE PANIC
ABOUT THE BIG DAY?**

We've got you covered!

**OUR GIFT CARDS MAKE
THE PERFECT GIFT**

ASK A MEMBER OF THE TEAM ABOUT PURCHASING TODAY

MERRY CHRISTMAS!

**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. 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. **N** Dish contains nuts. **V** Suitable for vegetarians. **Ve** Suitable for vegans. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. Our menu descriptors do not include all ingredients. Some dishes may contain alcohol which is not listed on the menu. *All weights are approximate prior to cooking. Metric equivalent 16oz = 1lb = 454g. †Fish, poultry and shellfish dishes may contain bones and/or shell. ‡Onion rings are made from chopped and reformed onions. Full nutrition information is available on our website. 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 to contact a member of the team on the date of their visit to confirm the allergen information of their selected meals. 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. Photography and illustrations are for guidance only. Products are subject to availability at the price point advertised. We reserve the right to withdraw/change the offer (without notice) at any time. All prices are in GBP and are inclusive of VAT. Should the VAT rate change, menu pricing will be adjusted accordingly. Manager's decision is final. Promoter: Greene King Brewing and Retailing Ltd, Sunrise House, Ninth Avenue, Burton upon Trent, Staffordshire, DE14 3JZ.

*Our Festive Fayre menus are available from 12th November 2024 to 2nd January 2025 excluding Christmas Day. Our Christmas Day menus are only available on 25th December 2024. No festive booking is confirmed until a deposit is received. Please speak to a member of the team at your chosen venue regarding maximum number of guests. Festive Fayre bookings require a deposit of £5.00 per every adult and £5.00 per every child attending. Christmas Day bookings require a deposit of £10.00 per every adult and £10.00 per every child attending. If you need to cancel your booking, please contact us as soon as possible, as any meals not taken on the day may be charged, unless 7 days' notice is given.

Pre-orders are really important during our busiest time of year, Christmas takes so much planning so please get your group's pre-orders in on time, no later than 2 weeks before your booking date. You'll be sent all the information on how to make your pre-order once you've booked. Please don't forget the allergens and dietary needs section, if we know all of this in advance then it's all smooth sailing. Finally, if you can bring your booking confirmation and any pre-order details with you, that would be great. We know it's easy to forget what you've ordered so it would be a massive help if one person in the group took control. We are here to answer any of your questions or concerns, so please contact the pub if you need any more info or clarity.

Please see our website for full terms & conditions greene-king-pubs.co.uk.

All tips are paid in full to our team members