

Festive Fayre

2 COURSES

22.99

3 COURSES

26.99

AVAILABLE FROM 13TH NOVEMBER 2019 UNTIL 1ST JANUARY 2020^V – PRE-BOOKING REQUIRED



FESTIVE PIE

Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team.
(V) Vegetarian. (VE) Vegan. *Dishes may contain bones. *All stated weights are approximate and uncooked.

*Contains alcohol. Please advise the team of any dietary requirements when ordering. ^VExcluding Christmas Day and Boxing Day.



PRAWN COCKTAIL*

Prawns on a bed of lettuce, topped with Bloody Mary sauce and served with brown bloomer bread and butter

MAPLE FLAVOURED ROOT VEGETABLE SOUP (V)

Carrots, parsnips and onions caramelised in a sweet maple flavoured syrup, seasoned with festive spices. Served with white bloomer bread and butter
Vegan option available (VE)

Starters

STILTON® & PEPPERCORN MUSHROOMS (V)

Garlic ciabatta topped with sautéed mushrooms in a peppercorn sauce, finished with crumbled Stilton® and salad leaves

CHICKEN LIVER & HERB PÂTÉ

A chicken liver pâté with cream and herbs. Served with dressed mixed leaves, caramelised red onion chutney and toast

Mains

TRADITIONAL CHRISTMAS DINNER WITH ALL THE TRIMMINGS

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

SEA BASS RISOTTO*

A creamy risotto with wilted spinach and peas topped with sea bass fillets and parsley oil

6oz* SIRLOIN STEAK & BEARNAISE SAUCE*

Cooked to your liking with chips, peas, half a grilled tomato and onion rings

MUSHROOM WELLINGTON (V)

Puff pastry filled with mushrooms, spinach and blue cheese. Served with roast potatoes, carrots, honey-roasted parsnips, Brussels sprouts and gravy

FESTIVE BURGER

Beef burger topped with burger sauce, lettuce, tomato, red onion, gherkin, Croxton Manor Brie®, smoked streaky bacon and cranberry sauce, served with fries

FESTIVE PIE

Tender turkey layered with cranberry sauce and a cranberry, chestnut and pork stuffing with gravy. Encased in shortcrust pastry with a puff pastry Christmas tree lid. With mashed potatoes, carrots, Brussels sprouts and gravy

BETROOT, BUTTERNUT SQUASH & CRANBERRY WELLINGTON (VE)

Puff pastry filled with beetroot, butternut squash and cranberry. Served with roast potatoes, carrots, Brussels sprouts, broccoli and gravy

Desserts

CHRISTMAS PUDDING* (V)

Served with brandy sauce

WARM CHOCOLATE FUDGE CAKE (V)

Served with vanilla flavour ice cream

FESTIVE CRUMBLE (V)

Kentish Bramley apple and mincemeat crumble with custard

SHIMMERING BERRY CHEESECAKE (V)

Vanilla cheesecake topped with shimmering berries, served with vanilla flavour ice cream

CHOCOLATE & CHERRY TORTE* (VE)

A rich chocolate and kirsch cherry torte, served with vegan ice cream

To Finish

CHEESE & BISCUITS (V) 4.00 EXTRA

A selection of Stilton® Croxton Manor Brie® and Cheddar, served with grapes, caramelised red onion chutney and a selection of biscuits

Festive Drinks

PROSECCO	QUANTITY
PROSECCO	

PROSECCO MAGNUM	QUANTITY
PROSECCO MAGNUM	

WINE	QUANTITY
DEBBIE DOES PINOT GRIGIO	
DEBBIE DOES PINOT NOIR	
ARGENTO MALBEC ROSÉ	

GREAT FOR GROUPS	QUANTITY
CORONA	
DESPERADOS	
PERONI	
PERONI GLUTEN-FREE	
PUNK IPA	
BULMERS ORIGINAL	
ICE BREAKER	
GAMMA RAY	

LOW & NO ALCOHOL	QUANTITY
HEINEKEN 0.0	
PERONI LIBERA	
OLD SPECKLED HEN LOW ALCOHOL	
SHIP FULL OF IPA 0.0%	

Booking Form

WE'RE SO EXCITED YOU'LL BE JOINING US THIS FESTIVE SEASON!

Please carefully fill in this form along with the corresponding menu options and give it to one of Santa's helpers (behind the bar) with your deposit.

PUB NAME

DATE OF PARTY

TIME OF PARTY

TOTAL IN PARTY

ADULTS

CHILDREN (under 12)

ORGANISER

NAME OF PARTY

ADDRESS

POSTCODE

TEL/MOBILE

EMAIL ADDRESS

I confirm that I'm over 18 and would like to receive marketing emails containing special offers and promotions from Greene King family of brands. Our privacy notice is available at www.greeneking.co.uk/privacy or alternatively please ask your serving staff if you would like to see a copy.

STAFF USE ONLY

Non-refundable deposit amount

Received by

PAYMENT METHOD

Cash Visa Maestro

Delta Mastercard

Festive Fayre

Please fill in the table below for our Adults Festive Fayre menu.

2 COURSES <input type="checkbox"/>	STARTERS	MAINS										DESSERTS	FINISH									
3 COURSES <input type="checkbox"/>	Prawn Cocktail*	Maple Flavoured Root Vegetable Soup (V)	Soup Vegan Option (VE)	Stilton* & Peppercorn Mushrooms (V)	Chicken Liver & Herb Pâté	Traditional Christmas Dinner with All the Trimmings	Sea Bass Risotto*	6oz* Sirloin Steak and Bearnaise Sauce Rare	Medium Rare	Medium	Medium Well	Well Done	Mushroom Wellington (V)	Festive Burger	Festive Pie	Beetroot, Butternut Squash & Cranberry Wellington (VE)	Christmas Pudding* (V)	Warm Chocolate Fudge Cake (V)	Festive Crumble (V)	Shimmering Berry Cheesecake (V)	Chocolate & Cherry Torte* (VE)	Cheese & Biscuits (V) 4.00 extra
NAMES																						
1																						
2																						
3																						
4																						
5																						
6																						
7																						
8																						
9																						
10																						
11																						
12																						

Please highlight below any additional requests i.e. allergens

Name 1	Name 4	Name 7	Name 10
Name 2	Name 5	Name 8	Name 11
Name 3	Name 6	Name 9	Name 12

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 our meals. Additional party-goers can be added on a separate sheet of paper if necessary. Let a member of our team know if you have any dietary requirements and don't forget to fill in your details overleaf to secure your booking.