



WE'VE BEEN HOSTING CHRISTMAS SINCE 1799, WHICH MEANS WE LIKE TO THINK WE KNOW A THING OR TWO ABOUT WHAT MAKES THE FESTIVE SEASON SPECIAL.

This year our kings of feasting (our talented chefs), kings of tipples (our brilliant bar team) and kings of merriment (our fabulous team members) are ready and waiting to give you a Christmas to remember.

Whether you're enjoying drinks with friends, celebrating with colleagues or getting together for a family meal, we take pride in delivering an extra special Christmas to everyone who walks through our doors, and promise to deliver a feast fit for a king!

To book your festive celebrations with us visit us online at www.greeneking-pubs.co.uk/christmas or pop in and visit us!





PERFECT FOR A
SECRET SANTA GIFT OR
FOR THAT PERSON WHO
HAS EVERYTHING!

PLEASE SPEAK TO ONE OF OUR TEAM MEMBERS
TO BUY A GIFT CARD OR BUY ONLINE AT
WWW.GKGIFTCARDS.CO.UK/GIFT-CARDS/GREENE-KING



Pre-order your festive drinks with us to enjoy these great prices and they will be ready and waiting for you at your table. The perfect way to start off your festive celebrations!

2 BOTTLES FOR £25

GIOTTO CATARRATTO PINOT GRIGIO, ITALY
Light and dry, with fresh citrus fruit character

GIOTTO MERLOT, ITALY

*

Easy drinking, with fresh, ripe, crushed berry fruit flavours and a soft finish

THREE PEBBLE BAY ZINFANDEL ROSÉ, CALIFORNIA
Juicy rosé, with sweet strawberry notes

PROSECCO DOC, ITALY

A classic and aromatic Prosecco, with elegant bubbles and hints of citrus and ripe fruits

2 BOTTLES FOR £35



BERNARD MICHAUT PETIT CHABLIS, FRANCE

Rich fruit character and remarkable elegance and finesse, with some mineral notes

GRANDE RÉSERVE PAPALE CHÂTEAUNEUF-DU-PAPE, FRANCE

A French classic - spiced black fruit gromas and a velvetu warm palate

PROSECCO MAGNUM £24.99

PROSECCO DOC, ITALY

Why not make your festive celebration extra special and order our large 1.5l magnum of Prosecco

4 BOTTLES FOR £10



PERONI 5.1% (330ml)
PERONI 5.1%
GLUTEN FREE (330ml)

PUNK IPA 5.6% (330ml)
HEINEKEN 0.0%
ALCOHOL FREE (330ml)







Starters

CHICKEN LIVER PÂTÉ

With toasted bloomer and a fig, balsamic, date & cranberry chutney

CRAYFISH COCKTAIL **

Crayfish tails with a Bloody Mary & Marie Rose sauce on baby gem, served with bloomer bread

CARAMELISED WINTER VEGETABLE SOUP (VE)

With bloomer bread and garnished with chopped chives

Mains

8oz SIRLOIN STEAK (£2 SUPPLEMENT)

28-day-aged steak, cooked to your liking and served with chips, sautéed mushrooms, a thyme-seasoned tomato, watercress and a peppercorn sauce

SMOKED SALMON, GRUYÈRE & PROSECCO TART*†

In a chive & red onion pastry case, served with fine beans, savoy cabbage & potato cake, a free-range poached egg, poached salmon and smoked Hollandaise sauce

SIDE DISHES (SUPPLEMENTS APPLY)

Make your festive meal extra special with our delicious sides - see booking form for prices

DAUPHINOISE POTATOES (V)
CAULIFLOWER CHEESE (V)
ROAST POTATOES (V)
YORKSHIRE PUDDING (V)
PIGS-IN-BLANKETS

YORKSHIRE PUDDING WITH PIG-IN-BLANKET

Dessert

CHRISTMAS PUDDING* (V)

With brandy sauce

GINGERBREAD CHEESECAKE (V)

CHORIZO BUBBLE & SQUEAK

HOMEMADE SLOW-ROASTED

TOMATO & THYME SOUP (V)

HAND-CARVED ROAST TURKEY

With roast potatoes, alazed carrots, Brussels

pig-in-blanket, Yorkshire pudding and gravu

sprout slaw and cranberry & BBQ ketchup

FESTIVE NUT ROAST (V) (N)

ROAST DUCK BREAST*

sprouts and kale, braised red cabbage, stuffing,

A pork & cracked black pepper burger with a beef

burger, streaky bacon and melted Brie, plus fries.

served with roast babu potatoes, alazed carrots,

Brussels sprouts and kale, braised red cabbage, Yorkshire pudding and vegetarian gravy

Butternut squash, sweet potato and cashew nut roast,

Marinated in a sesame & soy sauce, served pink with roast

In a herby pastry case, served with roast baby potatoes,

carrots, Brussels sprouts, kale and a tomato sauce

babu potatoes, kale, roasted red onion and a red wine sauce

BEETROOT & BUTTERNUT SQUASH TART (VE)

and smoked Hollandaise sauce

With bloomer bread

FESTIVE BURGER

Savoy cabbage & potato cake, topped with

pan-fried chorizo, a free-range poached eag

With golden chocolate pieces, whipped double cream and toffee sauce

CHOCOLATE & KIRSCH CHERRY TORTE* (VE)

With vegan vanilla ice cream and a drizzle of maple syrup

PROSECCO SORBET AND FRESH FRUIT* (VE)

With raspberries, strawberries and black cherry compote

TRIPLE-CHOCOLATE BROWNIE (V)

Served warm, with chocolate ice cream and chocolate sauce

CHEESE AND BISCUITS (V) (£1 SUPPLEMENT)

Somerset Brie, Stilton® and mature Cheddar, with a fig, balsamic, date & cranberry chutney and grapes





GOAT'S CHEESE ROULADE COATED IN WALNUTS (V) (N)

On togsted bloomer, with caramelised red onion chutneu. rocket, toasted seeds and a blackberry balsamic dressing

CREAMED MUSHROOM & TRUFFLE SOUP (V)

With bloomer bread and garnished with sautéed mushrooms

CARAMELISED WINTER VEGETABLE SOUP (VE)

With bloomer bread and garnished with chopped chives

DUCK & FIG TERRINE

With togsted bloomer and a fig. balsamic. date & cranberry chutney

SCOTTISH OAK-SMOKED SALMON & PAN-FRIED SCALLOPS[†]

On a savoy cabbage & potato cake, with a lemon & dill dressing

HAND-CARVED ROAST TURKEY

With roast potatoes, dauphinoise potatoes, glazed carrots, Brussels sprouts and kale, braised red cabbage, sausage meat stuffing, honeu-roasted parsnips. pig-in-blanket, Yorkshire pudding and gravy

TRIO OF WILD SCOTTISH VENISON MEDALLIONS*

AND HONEY-ROAST HAM

Served pink, with a red wine sauce, roast potatoes, dauphinoise potatoes, alazed carrots, Brussels sprouts and kale. braised red cabbage, sausage meat stuffing, honeu-roasted parsnips, pig-in-blanket and Yorkshire pudding

BEETROOT & BUTTERNUT SQUASH TART (VE)

In a herby pastry case, served with roast baby potatoes, carrots, Brussels sprouts, kale and a tomato sauce

7oz FILLET STEAK ROSSINI*

21-day-aged steak, cooked to your liking and served on a croûton, with sautéed mushrooms, roast potatoes, dauphinoise potatoes, glazed carrots, Brussels sprouts and kale, braised red cabbage, sausage meat stuffing, honey-roasted parsnips, pig-in-blanket, Yorkshire pudding and a red wine sauce

LUXURY SMOKED CHEDDAR TART (V) (N)

In a cranberry & walnut pastry case, topped with fig & redcurrant chutney, with roast baby potatoes, alazed carrots, Brussels sprouts and kale, braised red cabbage, honey-roasted parsnips, Yorkshire pudding and vegetarian gravy

TRIO OF SEAFOOD[†]

Cod loin, sea trout and mussels, with a shellfish sauce. served with roast baby potatoes, fine beans and kale



BELGIAN CHOCOLATE & HAZELNUT TRUFFLE TORTE (V) (N)

With white chocolate mousse, raspberries and raspberry coulis

PROSECCO ROYALE SORBET* (V) *

With raspberries, strawberries, black cherry compote and cassis

CHRISTMAS PUDDING* (V)

Topped with seasonal berries, with your choice of custard or a clotted cream & Drambuie® sauce

LEMON & STEM GINGER BRÛLÉE CHEESECAKE (V)

With lemon cream, lemon curd and raspberry coulis

CHOCOLATE & KIRSCH CHERRY TORTE* (VE)

With vegan vanilla ice cream and a drizzle of maple syrup

CHEESE AND BISCUITS (V)

Somerset Brie, Stilton® and mature Cheddar, with a fig, balsamic, date & cranberry chutney and grapes Cheese and biscuits can also be served as an extra course on request (£5.99 per person supplement)





CRAYFISH COCKTAIL * †

Craufish tails with a Bloody Mary & Marie Rose sauce on babu gem, served with bloomer bread

CREAMED MUSHROOM & TRUFFLE SOUP (V)

With bloomer bread and agrnished with sautéed mushrooms

CHICKEN LIVER PÂTÉ

With togsted bloomer and a fig. balsamic. date & cranberry chutney

GOAT'S CHEESE ROULADE COATED IN WALNUTS (V) (N)

On togsted bloomer, with caramelised red onion chutney, rocket, toasted seeds and a blackberru balsamic dressing

CARAMELISED WINTER VEGETABLE SOUP (VE)

With bloomer bread and garnished with chopped chives



HAND-CARVED ROAST TURKEY

With roast potatoes, glazed carrots, Brussels sprouts and kale, braised red cabbage, sausage meat stuffing, honey-roasted parsnips, pig-in-blanket, Yorkshire pudding and gravu

TRIO OF WILD SCOTTISH VENISON MEDALLIONS*

Served pink, with a red wine sauce, roast potatoes, alazed carrots. Brussels sprouts and kale, braised red cabbage, sausage meat stuffing, honey-roasted parsnips, pig-in-blanket and Yorkshire pudding

SMOKED SALMON, GRUYÈRE & PROSECCO TART*†

In a chive & red onion pastry case, served with fine beans, savoy cabbage & potato cake, a free-range poached egg, poached salmon and smoked Hollandaise sauce

FESTIVE NUT ROAST (V) (N)

Butternut squash, sweet potato and cashew nut roast, served with roast baby potatoes, glazed carrots, Brussels sprouts and kale, braised red cabbage, Yorkshire pudding and vegetarian gravy

80Z SIRLOIN STEAK

28-day-aged steak, cooked to your liking and served with chips, sautéed mushrooms, a thyme-seasoned tomato, watercress and a peppercorn sauce

BEETROOT & BUTTERNUT SQUASH TART (VE)

In a herby pastry case, served with roast baby potatoes, carrots. Brussels sprouts, kale and a tomato sauce



CHRISTMAS PUDDING* (V)

Topped with seasonal berries, with your choice of custard or a clotted cream & Drambuie® sauce

BELGIAN CHOCOLATE & HAZELNUT TRUFFLE TORTE (V) (N)

With white chocolate mousse, raspberries and raspberry coulis

PROSECCO ROYALE SORBET* (V) *

With raspberries, strawberries, black cherry compote and cassis

LEMON & STEM GINGER BRÛLÉE CHEESECAKE (V)

With lemon cream, lemon curd and raspberry coulis

CHOCOLATE & KIRSCH CHERRY TORTE* (VE)

With vegan vanilla ice cream and a drizzle of maple syrup

CHEESE AND BISCUITS (V) (£1 SUPPLEMENT)

Somerset Brie, Stilton® and mature Cheddar, with a fig, balsamic, date & cranberry chutney and grapes



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2 COURSES £5.99

INCLUDING A DRINK FROM THE REGULAR CHILDREN'S MENU

Available 13th November 2018 until 27th January 2019, excluding 25th December 2018

HAND-CARVED ROAST TURKEY

With roast potatoes, glazed carrots, Brussels sprouts and kale, braised red cabbage, stuffing, pig-in-blanket, Yorkshire pudding and gravu

CHRISTMAS PUDDING' (V)

With custard

Or choose any main or dessert from our regular children's menu

CHRISTMAS DAY

3 COURSES £21.99

Available 25th December 2018



CREAMED MUSHROOM HAND-CARVED ROAST TURKEY & TRUFFLE SOUP (V) AND HONEY-ROAST HAM

> FISH AND CHIPS[†] **RUMP STEAK**

> > LUXURY SMOKED CHEDDAR TART (V) (N) WILD SCOTTISH VENISON MEDALLIONS

DUCK & FIG TERRINE SCOTTISH OAK-SMOKED SALMON & PAN-FRIED SCALLOP[†] **GOAT'S CHEESE ROULADE**

COATED IN WALNUTS (V) (N)

CHRISTMAS PUDDING*(V) **BELGIAN CHOCOLATE & HAZELNUT TRUFFLE** TORTE (V) (N)

LEMON & STEM GINGER BRÛLÉE CHEESECAKE (V)

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Or choose any main or dessert from our regular children's menu

For full terms & conditions and allergen information, please see back page for details.

Children's Menus available for Children up to 12 years old

Festive Faure availab	ole 13th November 2018 until 2	— 7th Ianuari	11 2019	9 0	cludi	na 25	th De	cem	her	2018		MAI	NS	D	ESSE	RTS
CHILDREN	TOTAL (£)	D	EPC	SI	T (£	:) [ırkey	Choose any main from the regular	's menu**	(S)	Choose any dessert from the regular children's menut**
	food pre-order must be provided 14 days for Festive Fayre, and I										Hand-Co	Roast Turkey	Choose from the	children	Pudding*(from the
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CHRIS Non-refunda No booking is cont Non-refundable pai	STMAS DAY Able deposit of £5 per child. Affirmed until a deposit is receive Byment in full and a food pre-on By Sunday 18th November 201 TOTAL (£)	der	Creamed Mushroom & Truffle Soup (V)	Duck & Fig Terrine	Scottish Oak-Smoked Salmon & Pan-Fried Scallop*	Goat's Cheese Roulade Coated In Walnuts (V) (N)	Hand-Carved Roast Turkey and Honey-Roast Ham	Fish and Chips⁺	Rump Steak	Luxury Smoked Cheddar Tart (V) (N)	Wild Scottish Venison Medallions	Choose any main from the	Christmas Pudding◆(V)	Belgian Chocolate & D Hazelnut Truffle Torte (V) (N)	Lemon & Stem Ginger Brûlée Cheesecake (V)	Choose any dessert from the regular children's menu**
CHRIS Non-refunda No booking is conf Non-refundable pai must be provided CHILDREN DEPOSIT (£)	ible deposit of £5 per child. firmed until a deposit is receive yment in full and a food pre-on by Sunday 18th November 201	der			-		Hand-Carved Roast Turkey and Honey-Roast Ham	Fish and Chips†			Wild Scottish Venison Medallions	Choose any main from the regular children's menu**	Christmas Pudding◆(V)	ĝ	Stem Ginger heesecake (V)	*
Non-refunda No booking is conf Non-refundable par must be provided CHILDREN DEPOSIT (£) NAMES 1	ible deposit of £5 per child. firmed until a deposit is receive yment in full and a food pre-on by Sunday 18th November 201	der			-		Hand-Carved Roast Turkey and Honey-Roast Ham	Fish and Chips‡			Wild Scottish Venison Medallions	Choose any main from the regular children's menu**	Christmas Pudding*(V)	ĝ	Stem Ginger heesecake (V)	*
Non-refunda No booking is conf Non-refundable pai must be provided CHILDREN DEPOSIT (£) NAMES 1 2	ible deposit of £5 per child. firmed until a deposit is receive yment in full and a food pre-on by Sunday 18th November 201	der			-		Hand-Carved Roast Turkey and Honey-Roast Ham	Fish and Chips†			Wild Scottish Venison Medallions	Choose any main from the regular children's menu**	Christmas Pudding◆(V)	ĝ	Stem Ginger heesecake (V)	*

**Please advise a team member of the dishes you would like to order when presenting this booking form

Let a member of our team know if you choose any main or dessert from our regular children's menu or if you have any dietary requirements. Additional children can be added on a separate sheet of paper if necessary. Don't forget to fill in your details overleaf to secure your booking.

TEAM USE ONLY	Total cash amount	(£)
PAYMENT METHOD	Non-refundable deposit amount	(£)
Cash Visa Maestro Delta Mastercard	Received by	



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

Please fill in this form along with the corresponding menu options and give it to one of our Kings of Tipples (our brilliant bar team) with your deposit

PUB NAME*										
ORGANISER*										
NAME OF PARTY*										
ADDRESS*										
POSTCODE*										
TEL/MOBILE*										
EMAIL ADDRESS*										

*MANDATORY INFORMATION REQUIRED

Festive Fayre 2 OR 3 COURSES

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

Available from 13th November 2018 – 27th January 2019, Excluding 25th, 26th and 31st December 2018

DATE	TIME]:[AI	οU	LTS] -	го	TAL	(£	:)[D	EP	os	IT	(£)			
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	-ORDERING PRINKS?		STA	RT	ERS	,			M	IAIN	ıs				D	ESS	ERT	rs				SIE	ES		
Use the King of Tip to let us know wh	oples pre-order form at drinks you'd like uldn't be easier.		Tomato			able Soup (VE)	 				sh Tart (VE)	lement)			S	Torte ◆(VE)	Fruit *(VE)	Σ	Supplement)	21.50	00		c		
added on a se paper if r Let a member of you have any die and don't forget to	ty-goers can be parate sheet of necessary. Our team know if etary requirements of ill in your details ire your booking.	izo Bubble & Squeak	Homemade Slow-Roasted Tomato & Thyme Soup (V)	Chicken Liver Pâté	Crayfish Cocktail ◆+	Caramelised Winter Vegetable Soup (VE)	Hand-Carved Roast Turkey	Festive Burger	Festive Nut Roast (V) (N)	Roast Duck Breast 🕈	Beetroot & Butternut Squash Tart (VE)	8oz Sirloin Steak (£2 Supplement)	Smoked Salmon, Gruyère & Prosecco Tart 🕶	Christmas Pudding ◆(V)	Gingerbread Cheesecake (V)	Chocolate & Kirsch Cherry Torte ◆(VE)	Prosecco Sorbet and Fresh Fruit ◆(VE)	Triple-Chocolate Brownie (V)	Cheese and Biscuits (V) (£1 Supplement)	Dauphinoise Potatoes (V) £1.50	Cauliflower Cheese (V) £1.00	Roast Potatoes (V) £1.00	Yorkshire Pudding (V) £1.00	Pigs-In-Blankets £1.50	Yorkshire Pudding with Pia-In-Blanket £1.75
NAMES		Chorizo	Hom T	Chic	Cray	Caro	Han	Fest	Fest	Roas	Beet	80z	Smo & Pro	Chris	Ging	Cho	Pros	Tripl	Che	Daul	Caul	Roas	York	Pigs-	York Pig-L
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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 greeneking-pubs.co.uk/privacy or alternatively please ask our team members if you would like to see a copy.

Christmas Day 4 COURSES Please fill in the table below for our Adults Christmas Day menu.

TIME :	A	OUL	_TS] т	от	AL	(£)				DE	PC	SI	Γ (E)				
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Non-refundable paymer	nt in f	ull	and	a fo	od p	re-o	rde	r mı	ıst k	e p	rovi	ided	by S	Sund	day	18tl	1 No	ovem	ber	2018	3.	
FANCY PRE-ORDERING YOUR DRINKS? Use the King of Tipples pre-order form to let us know what drinks you'd like to order, it couldn't be easier. Additional party-goers can be added on a separate sheet of paper if necessary. Let a member of our team know if	e Roulade nuts (V) (N)	Creamed Mushroom & Truffle Soup (V)	Caramelised Winter Vegetable Soup (VE)		Scottish Oak-Smoked Salmon & Pan-Fried Scallops†	Hand-Carved Roast Turkey and Honey-Roast Ham	Trio of Wild Scottish Venison Medallions ◆	Beetroot & Butternut Squash Tart (VE)		Luxury Smoked Cheddar Tart (V) (N)	d†	Belgian Chocolate & Hazelnut Truffle Torte (V) (N)	Lemon & Stem Ginger Brûlée Cheesecake (V)		Chocolate & Kirsch Cherry Torte ◆(VE)	Prosecco Royale Sorbet ◆(V) *	uits (V)	EXTRA DESSERT COURSE - Cheese & Biscuits (V) (£5.99 per person supplement) (V)	7	O FI	INIS	•
you have any dietary requirements and don't forget to fill in your details overleaf to secure your booking. NAMES	Goat's Cheese Roulade Coated In Walnuts (V) (N)	Creamed Mus	Caramelised V	Duck & Fig Terrine	Scottish Oak-S Pan-Fried Scal	Hand-Carved Honey-Roast F	Trio of Wild Sc	Beetroot & But	7oz Fillet Steak Rossini 🔸	Luxury Smoke	Trio of Seafood ⁺	Belgian Chocc Hazelnut Truff	Lemon & Stem	Christmas Pudding ◆(V)	Chocolate & K	Prosecco Royo	Cheese & Biscuits (V)	EXTRA DESSERT (£5.99 per per	Tea	Coffee	Mince Pie (V)	Vegan Option
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Boxing	Day:	2 OR 3	S COURSES	
Please fill in the	e table below	for our Adu	lts Boxing Day menu.	

FANCY PRE-ORDERING		STA	ARTE	ERS				MA	INS					ESS	ERT	S	
YOUR DRINKS? Use the King of Tipples pre-order form to let us know what drinks you'd like to order; it couldn't be easier. 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.	Crayfish Cocktail *†	Creamed Mushroom & Truffle Soup (V)	Chicken Liver Pâté	Goat's Cheese Roulade Coated In Walnuts (V) (N)	Caramelised Winter Vegetable Soup (VE)	Hand-Carved Roast Turkey	Trio of Wild Scottish Venison Medallions ◆	Smoked Salmon, Gruyère & Prosecco Tart 🕶	Festive Nut Roast (V) (N)	Sirloin Steak	Beetroot & Butternut Squash Tart (VE)	Christmas Pudding ◆(V)	an Chocolate & Hazelnut le Torte (V) (N)	Prosecco Royale Sorbet *(V) *	Lemon & Stem Ginger Brûlée Cheesecake (V)	Chocolate & Kirsch Cherry Torte ◆(VE)	
NAMES	Crac	Crec	Shic	Cod	Car	д	Trio	Smo	Fest	80z	Beet	Shris	Belgian Truffle T	Pros	Lem	å	i
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King of Tipples FESTIVE DRINKS PRE-ORDER

WINE"		NUMBER OF BOTTLES	PRICE	TOTAL (£)
GIOTTO CA	TARRATTO PINOT GRIGIO, ITALY			
GIOTTO ME	RLOT, ITALY			
THREE PEB	BLE BAY ZINFANDEL ROSÉ, CALIFORNIA			
PROSECCO	DOC, ITALY			
BERNARD N	MICHAUT PETIT CHABLIS, FRANCE			
GRANDE RE	ÉSERVE PAPALE CHÂTEAUNEUF-DU-PAPE, F	RANCE		
PROSEC	CCO MAGNUM"	NUMBER OF BOTTLES	PRICE	TOTAL (£)
PROSECCO	DOC, ITALY			
BOTTLE	D BEER"	NUMBER OF BOTTLES	PRICE	TOTAL (£)
PERONI 5.19	% (330ml)			
PERONI 5.19	% GLUTEN FREE (330ml)			
PUNK IPA 5	.6% (330ml)			
HEINEKEN (0.0% ALCOHOL FREE (330ml)			
		TOTAL	(£)	
re-order must	be placed 24 hours in advance of booking date. These	offers will not be available to u	ise on the da	y of your bool
RESPONSIBLY	All items are subject to availability. Alcohol cannot be served to produce authentic ID will lead to refusal of service. Concerreserves the right to refuse entry and to withdraw/change offers	ning proof of ID, the manager's de	cision is absolu	ute. Manageme
	ONLY		(£)	

Received by

Non-refundable deposit amount (£)

PAYMENT METHOD

Cash Visa Maestro Delta Mastercard

Our menu descriptors do not include all ingredients. Please ask a member of the team if you require the full allergen information on the ingredients in the food we serve, or visit our website. Whilst we take care to preserve the integrity of our vegan and vegetarian products, we must advise that these are handled in a multi-kitchen environment.

The Legal Bit: 1. (VE) Suitable for vegans and vegetarians (V) Suitable for vegetarians. (N) Contains nuts. *Our fish dishes may contain bones or shell. *Contains alcohol. Some dishes may contain alcohol which may not be indicated on the menu. *Prosecco Royale sorbet contains 20ml of cassis and is available to over-18s only. Stilton® and Drambuie® are registered trademarks, *Mince pie is suitable for vegetarians, *Mandatoru information required, **Please advise a team member of the dishes you would like to order when presenting this booking form. 2. Please advise the team of any dietary requirements when ordering. Please be aware that we do not operate in an alleraen free environment. All of our dishes are prepared in kitchens where nuts and aluten are present as well as other alleraens:

therefore, we cannot guarantee that any food item is completely free from traces of allergens, due to the risk of unexpected cross contamination. Photography for illustrative purposes only. Sometimes there's not enough room on our menu to list all dish ingredients so please do have a chat with us if you have any questions or concerns, 3. We'd love to organise your Christmas celebrations. Pop in or give us a call if you'd like to make a provisional reservation. 4. Christmas Day - Non-refundable deposit of £10 per adult. No booking is confirmed until a deposit is received. Non-refundable paument in full and a food pre-order must be provided by Sunday 18th November 2018. Boxing Day - Please pay your non-refundable deposit of £5 per adult & £3 per child and confirm your menu choices by Sunday 18th November 2018, Festive Faure - Please pay your non-refundable deposit of £5 per adult & £3 per child and confirm your menu choices 14 days prior to dining, or at time of booking if within 14 days. 5. No booking is confirmed until a deposit is received. All forms of deposit payment accepted including American Express. Cancellations made with less than 24 hours' notice are liable for full payment for food. 6. Please remember to bring your receipt with you on the day - makes life a lot easier! 7. No hidden costs. VAT included. 8. We'll always do our best to provide your choices but apologise in advance if we can't. If you have any queries, comments or suggestions, we'd love to hear from you at Greene King Pub Company, PO Box 337, Bury St Edmunds, Suffolk, IP33 1QT. All cash and credit/debit card tips are paid in full to our team members.

