



WE WISH YOU A MERRY CHRISTMAS AND A VERY HAPPY NEW YEAR. WE HOPE TO SEE YOU OVER THE FESTIVE PERIOD, TO RAISE A GLASS OR TWO TOGETHER.

However, the magic doesn't have to end there – why not come back in the New Year to see us? Visit our website for a sneak peek or speak to the team to find out what January has in store.



Festive Menus

PICK ME UP AND
BOOK NOW





**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!

*Wishing you a very
Merry Christmas,
from all the team x*



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 vegetarian and vegan products, we must advise that these are handled in a multi-kitchen environment.

The Legal Bit: 1. (V) = Vegetarian, (VE) = Vegan, (N) = Contains nuts, *Fish, poultry and shellfish dishes may contain bones *All stated weights are approximate and uncooked, *Scampi may contain one or more whole tails, *Contains alcohol. Some dishes may contain alcohol which may not be indicated on the menu. 2. Please advise the team of any dietary requirements when ordering. Please be aware that we do not operate in an allergen free environment. All of our dishes are prepared in kitchens where nuts and gluten are present as well as other allergens; 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. You can book online, pop in or give us a call if you'd like to make a provisional reservation. 4. Please confirm your menu choices by the 13th November 2018 if ordering from the Festive Fayre menu or Buffet package. If booking after this date your menu choices will be required within 48 hours of booking. No booking is confirmed until a deposit is received: £5pp deposit or £3 per child deposit (up to the age of 12) if you are ordering from the Festive Fayre menu or Buffet package (available between the 13th November 2018 – 1st January 2019, excluding the 25th December 2018). 4a. Please check with us if we are doing a Christmas Day menu (available exclusively on the 25th December 2018) as this will require a £10pp deposit. No booking is confirmed until a deposit is received. Full Payment and menu choices for Christmas Day Bookings are required by the 18th November 2018. If booking after this date, full payment and your menu choices will be required within 48 hours of booking. 4b. Please confirm your pre-order drinks packages by the 13th November 2018 if ordering from the Festive Fayre menu or Buffet package and 18th November 2018 if booking from the Christmas Day Menu. If booking after these dates your pre-book drink choices will be required within 48 hours of booking. All items are subject to availability. We reserve the right to alter or amend the offer at any time. 5. Please remember to bring your receipt with you on the day – makes life a lot easier! 6. Ensure everyone has chosen which yummy food to have. 7. Sorry, deposits are non-refundable. 8. No hidden costs. VAT included. 9. We'll always do our best to provide your choices but apologise in advance if we can't. 10. If your friends cancel on you please tell us ASAP as any meals not taken on the day may be charged unless 48 hours' notice is given. 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.

PUB STAMP HERE



2 Bottles of Prosecco
FOR £25

**PRE-ORDER YOUR
FIZZ WITH US**

The above offers are available for pre-ordering only. Make sure you pre-order your drinks using the options on our booking form. Products are subject to availability.

Prosecco Magnum

FOR £24.99

PRE-ORDER
TODAY

MARCHIO del CAVALIER
PROSECCO
TREVISO
Extra Dry

The above offers are available for pre-ordering only. Make sure you pre-order your drinks using the options on our booking form. Products are subject to availability.

4 FOR £10

On All Bottles

CHOOSE AND
PRE-ORDER FROM

DESPERADOS

PERONI

CORONA

HOP HOUSE 13

HEINEKEN 0.0%

HOP HOUSE
13
LAGER

Corona
Extra

DESPERADOS
PURE BEER - BEER
CERVEZA
CERVEZA

The above offers are available for pre-ordering only. Make sure you pre-order your drinks using the options on our booking form. Products are subject to availability.

Festive Fayre

2 COURSES

★
£12.99

3 COURSES

★
£14.99

ENJOY A COMPLIMENTARY MINCE PIE AFTER YOUR MEAL

FESTIVE PIE

King of Merriment

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. *Contains alcohol. (N) Contains nuts.
Please advise the team of any dietary requirements when ordering.

Starters

PRAWN COCKTAIL†

Brown bloomer bread and butter

MAPLE FLAVOURED ROOT VEGETABLE SOUP (V)

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

STILTON® & PEPPERCORN MUSHROOMS (V)

Garlic ciabatta with sautéed mushrooms in a peppercorn sauce, with crumbled Stilton® and lambs lettuce

CHICKEN LIVER PÂTÉ

Lambs lettuce, caramelised red onion chutney, toasted brown bloomer bread and butter

Mains

TRADITIONAL CHRISTMAS DINNER WITH ALL THE TRIMMINGS

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

FESTIVE PIE

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

BETROOT, SWEET POTATO & BUTTERNUT SQUASH TART (VE)

A vegan tart of winter vegetables and spinach with delicate flavours of fennel, spices and rosemary. Served with a tomato passata sauce, seasonal vegetables and roast potatoes.

SALMON RISOTTO*†

Grilled salmon fillet, roasted parsnip and carrot risotto with lambs lettuce

FESTIVE BURGER

Beef burger, smoked streaky bacon, Brie, cranberry sauce, burger sauce, crisp lettuce, gherkin and red onion with festive fries and a jug of gravy

ROAST SIRLOIN OF BEEF

Hand-carved Sirloin of beef with Yorkshire pudding, pig in blanket, goose fat roast potatoes, sage and onion stuffing, carrots, honey-roasted parsnips, Brussels sprouts and gravy

BUTTERNUT SQUASH, SWEET POTATO, MATURE CHEDDAR & CASHEW NUT ROAST (V)(N)

Roast potatoes, carrots, honey-roasted parsnips, Brussels sprouts and gravy

Desserts

CHRISTMAS PUDDING* (V)

Brandy sauce

WARM CHOCOLATE FUDGE CAKE (V)

Vanilla flavoured ice cream

VANILLA CHEESECAKE & LIMONCELLO COULIS* (V)

Vanilla flavoured ice cream and fresh raspberries

FESTIVE CRUMBLE (V)

Kentish apple and mincemeat crumble with custard

CHOCOLATE AND CHERRY TORTE* (VE)

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

CHEESE & BISCUITS (V)

Mature Cheddar, Brie, Stilton®, grapes, caramelised red onion chutney, selection of biscuits and butter

Book Your Buffet

SILVER BUFFET

£9.99 PP

Choose 3 Sandwiches or Wraps
and 8 dishes from the
Classic Buffet Selection

GOLD BUFFET

£11.99 PP

Choose 3 Sandwiches or Wraps
and 8 dishes from the Classic
or Deluxe Buffet Selection

Sandwiches and Wraps

Freshly prepared with your choice of bread or tortilla wrap,
served with mixed leaves. Please choose your fillings

CHICKEN AND BACON MAYO
CHEESE AND CAMELISED
RED ONION CHUTNEY (V)
PRAWNS IN
COCKTAIL SAUCE†

HAM SALAD
TUNA MAYO AND CUCUMBER†
ROAST BEEF AND HORSERADISH
EGG MAYO (V)

Classic Buffet Selection

CHIPS (V)
FRIES (V)
ONION RINGS (V)
With BBQ and mayo dips
SEA SALT CRISPS (VE)
TORTILLA CHIPS (V)
QUICHE LORRAINE
GOAT'S CHEESE &
CAMELISED
RED ONION CROÛTES (V)
MATURE CHEDDAR,
RED PEPPER & CAMELISED
ONION QUICHE (V)
BREAD BASKET SELECTION (V)
COLESLAW (V)

HOUSE SALAD (VE)
CAESAR SALAD (V)
POTATO SALAD (V)
CRUDITÉS (V)
Cucumber, celery, pepper and
carrot sticks, with houmous and
blue cheese dips

INDIAN SELECTION (V)
A selection of mini: vegetable samosas,
vegetable pakoras, aloo potato tikka
balls, onion bhajis, with mango chutney
and poppadums

GREEK SALAD (V)
Feta cheese, olives, baby gem lettuce,
cucumber, red onion, mint and parsley

PORK PIE WITH CAMELISED
RED ONION CHUTNEY
DEEP-FRIED BELLY PORK BITES,
WITH APPLE SAUCE

FISHERMAN'S CATCH PLATTER†°
Smoked salmon, devilled whitebait
and scampi, with tartare sauce and
lemon wedges

CHICKEN WINGS IN BBQ SAUCE
CHICKEN BREAST & SMOKY
CHORIZO SKEWERS
In a sweet chilli glaze

GRILLED HALLOUMI (V)
SELECTION OF CURED MEATS
FRESH FRUIT SALAD (VE)

Deluxe Buffet Selection

PLOUGHMAN'S QUICHE (V)
Red Leicester, mature and mild Cheddar,
cherry tomatoes and pickled onion

MINI JACKET POTATO WITH BUTTER (V)

WALDORF SALAD (V)(N)
Stilton®, walnut halves, apple wedges, mixed-leaf salad,
celery and watercress, with a blue cheese dressing

GRAIN SALAD (VE)
Black barley & quinoa salad, with baby
gem lettuce and watercress

STICKY PICKLE SAUSAGE ROLL
Sausage meat, with sweet caramelised onion chutney,
encased in light, buttery puff pastry

SALMON & PRAWN PLATTER†
Smoked salmon, salmon flakes, prawns and smoked salmon
pâté, with cocktail sauce, lemon mayo and lemon wedges

ANTIPASTI PLATTER
A selection of continental cured meats, with a pea & ham
hock terrine, sundried tomato bread, olives, caramelised
red onion chutney and balsamic oil

Festive Favourites

NO NEED TO PRE-ORDER, JUST COME IN
AND ENJOY OUR CHRISTMAS SPECIALS
THROUGHOUT THE FESTIVE SEASON



FESTIVE BURGER

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, honey-roasted parsnips, Brussels sprouts, broccoli and gravy

Festive Burger

Beef burger topped with smoked streaky bacon, cranberry sauce and Brie, served in a toasted, glazed brioche bun with burger sauce, lettuce, gherkin and red onion. With festive fries and a jug of gravy

Festive Dirty Fries

Fries topped with pig in blanket slices and stuffing



Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team.
Please advise the team of any dietary requirements when ordering.



EGGS ROYALE

Boxing Day + New Year's Day Brunch

AVAILABLE UNTIL 3PM

FULL ENGLISH

Sausages, bacon, free-range eggs, flat mushroom, baked beans and grilled tomato with toast and butter

VEGETARIAN FULL ENGLISH (V)

Lincolnshire leek sausages, free-range eggs, flat mushroom, baked beans and grilled tomato with toast and butter

BRUNCH BREAKFAST

5oz* rump steak, sausages, bacon, free-range eggs, chips, flat mushroom, baked beans and grilled tomato with toast and butter

EGGS BENEDICT

Toasted muffin with bacon, two poached free-range eggs, with a smoked hollandaise sauce

EGGS FLORENTINE (V)

Toasted muffin with spinach, two poached free-range eggs, with a smoked hollandaise sauce

EGGS ROYALE†

Toasted muffin with smoked salmon, two poached free-range eggs, with a smoked hollandaise sauce

SMOKED SALMON & SMASHED AVOCADO†

Toasted brioche with a poached free-range egg and crunchy seeds

BACON & EGG SANDWICH

Bacon and free-range eggs on bloomer bread

SAUSAGE & EGG SANDWICH

Sausage and free-range eggs on bloomer bread

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. †Dishes may contain bones. *All stated weights are approximate and uncooked.
Please advise the team of any dietary requirements when ordering.

King of Merriment



King of Tipples

DRINKS PRE-ORDER FORM

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

PROSECCO	QUANTITY
UNDICI PROSECCO	

PROSECCO MAGNUM	QUANTITY
MASCHIO PROSECCO	

BOTTLED BEER	QUANTITY
HOP HOUSE 13	
DESPERADOS	
CORONA	
PERONI	
HEINEKEN 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



Gift Cards

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

PLEASE SPEAK TO ONE OF OUR TEAM
ABOUT OUR GIFT CARDS, WHICH WILL
MAKE THE PERFECT PRESSIE!



2 Bottles
FOR £25

PRE-ORDER TWO, FOUR OR MORE
BOTTLES OF WINE TO SHARE

CHOOSE FROM

DEBBIE DOES PINOT GRIGIO

DEBBIE DOES PINOT NOIR

ARGENTO ROSÉ

King of Tipples

The above offers are available for pre-ordering only. Make sure you pre-order your drinks using the options on our booking form. Products are subject to availability.

Festive Fayre

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

2 COURSES 3 COURSES

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.

NAMES	STARTERS				MAINS				DESSERTS									
	Prawn Cocktail*	Maple Flavoured Root Vegetable Soup (V)	Soup Vegan Option (VE)	Stilton* & Peppercorn Mushrooms (V)	Chicken Liver Paté	Traditional Christmas Dinner with All the Trimmings	Festive Pie	Beerroot, Sweet Potato & Butternut Squash Tart (VE)	Salmon Risotto*	Festive Burger	Roast Sirloin of Beef	Butternut Squash, Sweet Potato, Mature Cheddar & Cashew Nut Roast (V)(N)	Christmas Pudding* (V)	Warm Chocolate Fudge Cake (V)	Vanilla Cheesecake & Limoncello Coulis* (V)	Festive Crumble (V)	Chocolate and Cherry Torte* (VE)	Cheese & Biscuits (V)
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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.

BOOK YOUR BUFFET

Choice of 2 Festive Packages

Don't forget to fill in your details on the booking form.

NUMBER OF PEOPLE

Choose your Buffet Party Festive Package

Silver Buffet

Choose 3 Sandwiches or Wraps and 8 dishes from the Classic Buffet Selection

Gold Buffet

Choose 3 Sandwiches or Wraps and 8 dishes from the Classic or Deluxe Buffet Selection

Sandwiches and Wraps

Freshly prepared with your choice of bread or tortilla wrap, served with mixed leaves. Please choose your 3 fillings

White Brown Tortilla NGCI

CHICKEN AND BACON MAYO

CHEESE AND CARAMELISED RED ONION CHUTNEY (V)

PRAWNS IN COCKTAIL SAUCE*

HAM SALAD

White Brown Tortilla NGCI

TUNA MAYO AND CUCUMBER*

ROAST BEEF & HORSERADISH

EGG MAYO (V)

Classic Buffet Selection

Choose from 8 of the below dishes for your party

CHIPS (V)

FRIES (V)

ONION RINGS (V)

SEA SALT CRISPS (VE)

TORTILLA CHIPS (V)

QUICHE LORRAINE

GOAT'S CHEESE & CARAMELISED RED ONION CROÛTES (V)

MATURE CHEDDAR, RED PEPPER & CARAMELISED ONION QUICHE (V)

BREAD BASKET SELECTION (V)

COLESLAW (V)

HOUSE SALAD (VE)

CAESAR SALAD (V)

POTATO SALAD (V)

CRUDITÉS (V)

INDIAN SELECTION (V)

GREEK SALAD (V)

PORK PIE WITH CARAMELISED RED ONION CHUTNEY

DEEP-FRIED BELLY PORK BITES, WITH APPLE SAUCE

FISHERMAN'S CATCH PLATTER†*

CHICKEN WINGS IN BBQ SAUCE

CHICKEN BREAST & SMOKY CHORIZO SKEWERS

GRILLED HALLOUMI (V)

SELECTION OF CURED MEATS

FRESH FRUIT SALAD (VE)

Deluxe Buffet Selection

If you have chosen the 'Gold Buffet' option please feel free to choose from the below

PLOUGHMAN'S QUICHE (V)

MINI JACKET POTATO WITH BUTTER (V)

STICKY PICKLE SAUSAGE ROLL

WALDORF SALAD (V)(N)

GRAIN SALAD (VE)

SALMON & PRAWN PLATTER†

ANTIPASTI PLATTER



Make sure you pre-order your drinks using the options on our booking form. Please note if your party is held in December, we require full payment in November for this offer.

