



THREE COURSE PRIVATE DINING MENUS

SIGNATURE

STARTERS

- Ham hock & pea terrine (326 kcal)
King prawn & avocado bruschetta with chilli and coriander[†] (544 kcal)
Mushrooms with garlic cream sauce on bubble and squeak (V) (319 kcal)
Sweet potato, chickpea & red pepper koftas (VE) (526 kcal)

MAINS

ALL SERVED WITH A SELECTION OF VEGETABLES AND POTATOES

- Traditional roast beef with Yorkshire pudding (1014 kcal)
Chicken fillet with white wine & mushroom sauce (1122 kcal)
Salmon fillet with pan-fried king prawns and Hollandaise sauce[†] (1148 kcal)
Beetroot, sweet potato & butternut squash tart (VE) (733 kcal)
Butternut squash & cashew nut Wellington, topped with Brie (V) (N) (1087 kcal)

DESSERTS

- Afternoon tea cheesecake (V) (515 kcal)
Triple-chocolate brownie with clotted cream ice cream (V) (692 kcal)
Apple & blackberry crumble pie with custard (V) (756 kcal)
Prosecco sorbet with berries (VE) (337 kcal)

MAKE IT EXTRA SPECIAL

Additional costs apply

Cheese and biscuits (V)

Cheddar, Stilton[®], Camembert, cheese biscuits, grapes, celery, caramelised red onion chutney and butter (611 kcal per serving)

Tea (0 kcal) Coffee (2 kcal)

Fruit juice

Apple (133 kcal per glass) or Orange (122 kcal per glass)

ADULTS NEED AROUND 2000 KCAL PER DAY

See overleaf for full allergen terms and conditions.



Our menus are subject to availability and dishes may have to be altered or removed. We kindly request that you communicate any allergies or dietary restrictions when making your booking so we can manage your needs in the best way.

You can review our allergen information by downloading the Greene King app or visiting: www.greeneking.co.uk

Full allergen information on the ingredients in the food we serve is available on request – please speak to a team member. While we take care to preserve the integrity of our vegetarian and vegan products, we must advise that these are handled in a multikitchen environment. Our menu descriptions do not list all ingredients.

Some dishes may contain alcohol which may not be listed on the menu. 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, owing to the risk of unexpected cross-contamination.

*Ⓥ Suitable for vegetarians. Ⓟ Suitable for vegans. ♦ Contains alcohol. Ⓝ Contains nuts. *All stated weights are approximate before cooking. †Fish, poultry and shellfish dishes may contain bones and/or shell.*