



greenhills
COUNTRY HOUSE HOTEL

Sample Sunday Lunch Menu

3 COURSES | £39.50

Homemade bread | balsamic and olive oil | house butter
£5.00 supplement

Starters

- Trout and dill rillettes | pickled cucumber | caper berries | toasted brioche **GF***
Jersey crab and fish cake | avocado mousse | fennel salad | micro herbs
Homemade biltong and potato croquette | harissa relish | crispy leeks
Ham hock terrine | green peas | rainbow radish | mustard mayonnaise **GF**
Heritage tomato salad | feta | nectarine | orange gel | balsamic glaze **V GF**

Mains

- Traditional roasted Irish ribeye | duck fat roast potatoes | Yorkshire pudding
caramelised carrots | tenderstem broccoli **GF***
Pork belly | black pudding mash | sugar snap peas | apple sauce | veal jus **GF***
Cod fillet | crushed potato | summer vegetables | Jersey lobster bisque | smoked lobster oil **GF**
Sea bass fillet | Jersey Royals | cabbage | preserved lemon | fennel velouté **GF**
Grilled aubergine | yellow curry | bok choy | smoked tofu | peanuts | jasmine rice **V GF**

Desserts

- Dark chocolate crème brûlée | biscotti | macerated strawberries
Mixed berries Pavlova | Jersey cream | raspberry sorbet **GF**
Chocolate profiteroles | salted caramel gelato
Selection of cheese | celery | grapes | homemade chutney **GF***
Selection of Jersey ice cream and sorbet **VE* GF**

V Vegetarian **VE** Vegan **GF** Gluten Free **GF*** Gluten Free Available **VE*** Vegan Available

All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not always include all ingredients. Some fish dishes may contain small bones. If you are unsure with regards to allergens or need specific advice regarding menu items, please ask a member of the team who will be happy to assist.

Please note, a discretionary service charge of 10% will be added to your final bill.