



greenhills
COUNTRY HOUSE HOTEL

Sample Table d'Hôte Lunch Menu

3 COURSES | £34

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

Starters

Trout and dill rillettes | pickled cucumber | caper berries | toasted brioche **GF***

Grilled squid | watermelon | chorizo jam | chimichurri sauce **GF***

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

Confit duck leg | Lyonnaise potatoes | sugar snap peas | chicken jus **GF**

Pork belly | black pudding mash | caramelised carrots | apple sauce | veal jus **GF***

Cod fillet | crushed potato | sautéed spinach | Jersey lobster bisque | smoked lobster oil **GF**

Sea bass fillet | Jersey Royals | cabbage | preserved lemon | chive beurre blanc **GF***

Grilled aubergine | yellow curry | bok choy | smoked tofu | peanuts | jasmine rice **V GF**

Desserts

Chocolate brownie | vanilla ice cream | seasonal berries

Mango cheesecake | raspberry sorbet

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.