



greenhills
COUNTRY HOUSE HOTEL



Christmas Table d'Hôte Menu



greenhills
COUNTRY HOUSE HOTEL

Christmas Table d'Hôte Menu

3 COURSES | £47.50

To Begin

Gammon and egg gala pie | homemade pickles | mustard mayonnaise
Duck liver and hazelnut parfait | poached figs | orange gel | toasted brioche **GF***
Lobster arancini | tomato fondue | roasted garlic mayonnaise | rocket
Treacle cured salmon | avocado mousse | marinated beetroot | spring onions **GF**
Deep fried Blanc Pignon moolloumi | black truffle mayonnaise
mushroom ketchup | raw mushroom **V GF**
Chestnut and cauliflower soup **VE GF**

To Follow

Traditional roasted turkey | apple, sage and pancetta stuffing | pigs in blankets
rosemary and thyme roast potatoes | Brussels sprouts | carrots | cranberry | jus **GF***
Cod fillet | chorizo, mussel and white bean cassoulet | Jersey lemon and fennel kraut **GF***
Pork tenderloin and black pudding Wellington | filo pastry | red cabbage purée,
confit baby beetroot | red wine sauce
Moroccan spiced chickpea and feta pie | Jersey tomato | harissa | filo pastry **VE GF***
Guinea fowl and chestnut mousse | celeriac and potato rosti | bacon jam | curly kale | chicken jus **GF**
Pan-fried sea bass fillet | new potatoes | sauté spinach | samphire
salmon roe and chive beurre blanc **GF**
Wild mushroom risotto | grilled king oyster mushroom | truffle olive oil | Grana Padano **V VE* GF**

For After

Homemade Christmas pudding | brandy sauce | forest fruits
Hazelnut and chestnut opera cake | Blanc Pignon ginger gelato
Gingerbread sablé biscuit | seasonal berries | pistachio Chantilly cream
Vacherin | blood orange bavaroise | kumquat | lemon balm **GF**
Trio of cheese | homemade chutney | grapes | crackers **GF***
Selection of ice cream and sorbet **GF**

Petits Fours

Homemade mini mince pies

V Vegetarian | **VE** Vegan | **GF** Gluten-free | **GF*** Gluten-free available | **VE*** Vegan available

Please note that our dishes are prepared in a kitchen where nuts, gluten, and other allergens are present. While we take precautions to minimise cross-contamination, we cannot guarantee that any food item is completely free from traces of allergens. Some fish dishes may contain small bones. If you are unsure or need specific advice, please ask a member of our team who will be happy to assist.

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