



greenhills
COUNTRY HOUSE HOTEL



Christmas Lunch Menu



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3 COURSES | £37.50

To Begin

Gammon and egg gala pie | homemade pickles | mustard mayonnaise

Lobster arancini | tomato fondue | roasted garlic mayonnaise | rocket

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***

Moroccan spiced chickpea and feta pie | Jersey tomato | harissa | filo pastry **VE GF***

For After

Homemade Christmas pudding | brandy sauce | forest fruits

Gingerbread sablé biscuit | seasonal berries | pistachio Chantilly cream

Trio of cheese | homemade chutney | grapes | crackers **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.