



greenhills
COUNTRY HOUSE HOTEL

Delicious Dine-Out Festival Menu

Celebrating Island food & drink

Homemade bread | £5 supplement

To Start

Spiced lamb terrine | roasted garlic mayonnaise | mint salad **GF**

Hand-raised pork pie | sherry jelly | Jersey pear | rocket salad | mustard mayonnaise

Home-smoked salmon | Jersey potato salad | radishes | chives **GF**

Jersey chancre crab, salmon and cod fishcake | avocado mousse | fennel kraut
preserved Jersey lemons

Jersey beetroot | feta | orange | walnut | dill oil **V VE* GF**

To Follow

Chicken coq au vin | bacon | mushrooms | carrot | onion | Jersey mashed potato **GF**

Blanc Pignon Dairy Farm beef and Liberation Ale suet pudding | Jersey red cabbage purée
baby leeks | veal jus

Jersey curried fish pie | coconut milk | filo pastry | mangetout

Smoked haddock | herb crust | celeriac and potato rösti | Jersey spinach | Jersey onion soubise **GF***

Deep-fried polenta | Jersey sweetcorn purée | sautéed wild mushrooms **VE**

To Finish

Warm Jersey apple pie | Jersey vanilla gelato **V**

Dark chocolate mousse | caramelised pineapple **VE GF**

Mango slice | passion fruit jelly | sponge | Jersey cream | raspberry sorbet

Selection of cheese | celery | grapes | homemade chutney | biscuits **GF***

Various Jersey gelato and ice cream **GF**

delicious.
jersey

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