



greenhills  
COUNTRY HOUSE HOTEL

# VALENTINE'S SET MENU

£49.50 | 3 COURSES

## To Begin

Jersey octopus carpaccio | kumquat | clementine | yuzu gel **GF**

Home-smoked Jersey mackerel | wild fennel salad | sea herbs | miso mayonnaise **GF**

Guinea fowl and pistachio terrine | quince purée | pickled blackberries | watercress **GF**

Braised Jersey oxtail risotto | truffle olive oil | parmesan crisps | radicchio lettuce **GF**

Cauliflower panna cotta | marinated beetroot | salted hazelnut | dill oil  
beetroot and apple ketchup **V GF**

## To Follow

Pork tenderloin and black pudding Wellington | filo pastry | red cabbage purée  
confit baby beetroot | red wine sauce

Duck breast | celeriac and potato rösti | orange and cardamom purée  
tenderstem broccoli | rainbow carrots **GF**

Sea bream fillet | braised fennel | saffron potato | shellfish | bouillabaisse sauce **GF**

Cod fillet | squid bolognese | potato terrine | samphire | black truffle emulsion **GF**

Jersey butternut squash and spinach pithivier | Jersey leek and wild mushroom bisque **VE**

## To Finish

Chocolate and hazelnut crumble | vanilla gelato **GF**

Tiramisu | sponge | mascarpone | amaretto | coffee | cocoa powder

Mango and passionfruit cheesecake | raspberry textures

Selection of cheese | grapes | celery | homemade chutney | crackers **GF\***

Selection of Jersey ice cream and sorbet **GF**

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