



greenhills
COUNTRY HOUSE HOTEL



Functions



SAMPLE MENU



£40.00 | 3 COURSES

A full pre-order is required one week before the date of booking



Starters

Gambas cocktail | shredded lettuce | Bloody Mary sauce **GF**

Torched Jersey mackerel fillet | salt baked beetroot | horseradish cream | dill oil **GF**

Chicken and duck liver parfait | marinated cherries | Port jelly | toasted brioche **GF***

Ham hock croquette | harissa relish | green apple

Nectarine panazella | heritage tomato | croutons **VE GF***

Jersey potato velouté | crispy shallots **VE GF**

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.

Mains

Pan fried hake fillet | shellfish | curry velouté **GF**

Fillet of salmon | crushed new potatoes | lemon hollandaise | poached hen egg **GF**

Roast chicken | broad bean and spelt | rainbow radishes | chicken jus **GF**

Irish ribeye steak | grilled tomato | mushrooms | asparagus
homemade chunky chips with seaweed salt | peppercorn sauce **GF**

Beetroot Wellington | chestnut mushrooms | root vegetables | red wine gravy **VE**

Pea and mint risotto | grilled courgettes | sunflower seeds | crispy poached hen egg **VE*** **GF***

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Desserts

Chocolate tart | cocoa powder | raspberry sorbet

Green apple tart tatin | vanilla ice cream **V VE***

Peach and raspberry crumble | cinnamon custard **VE**

Macerated strawberries in Prosecco | vanilla crème Chantilly | honeycomb | mint **V VE* GF**

Selection of ice cream and sorbet **GF**

Selection of cheeses | homemade chutney | grapes | apricot bread **GF***

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