



greenhills
COUNTRY HOUSE HOTEL

Mother's Day Menu

£42.00 | 3 COURSES

To Begin

- Spiced lamb terrine | pancetta | pistachio | garlic aioli | mint salad GF
- Home-smoked chicken breast | aubergine purée | pomegranate | dukkah GF
- Trout and leek rillettes | bruschetta | home-made cucumber pickles | micro herbs GF*
- Tuna tataki | mooli | ponzu sauce | spring onion | crispy shallots GF*
- Wild garlic velouté | poached hens egg | crème fraiche | butter croutons V VE* GF*

To Follow

- Traditional roasted Irish rib-eye | duck fat roast potatoes | Yorkshire pudding
cider braised cabbage | cauliflower mornay GF*
- Grilled French trimmed pork chop | black pudding mash | rainbow carrots | plum jus GF*
- Poached salmon | potato and leek gratin | watercress salad | Riesling sauce GF
- Sea bream fillet | braised fennel | saffron potato | shellfish bouillabaisse sauce GF
- Wild mushroom risotto | grilled king oyster mushroom | truffle olive oil
grana padano V VE* GF

To Finish

- Sticky toffee pudding | butterscotch sauce | Jersey vanilla gelato
- Green matcha panna cotta | mango and passion fruit compote | sesame tuile GF*
- Chocolate and almond torte | salted caramel ice cream
- Selection of cheese | grapes | celery | homemade chutney | crackers GF*
- Selection of Jersey ice cream and sorbet GF

(V) Vegetarian (VE*) Vegan available (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.

A discretionary service charge of 10% will be added to your final bill.