

GREENHILLS

Country Hotel & Restaurant



SAMPLE LUNCH MENU

Fan of smoked duck breast on seasonal leaves with toasted pine kernels and an orange segment and pink peppercorn dressing

Tian of Greenland prawn cocktail served on Iceberg lettuce with cherry tomatoes and a Marie Rose dressing

(V) Warm vol au vent filled with poached wild mushrooms and sun dried tomato ragout

(V) Soup of the day



Slow oven braised lamb shank served on a crème fraiche potato mash with a rosemary pan gravy

Supreme of chicken stuffed with a sun blush tomato and tarragon mousse on a mushroom sauce with crisp gaufrette potatoes

Poached fillet of salmon and Greenland prawns served with garden vegetable paella, lobster and Noilly Prat sauce

(V) Spinach tortellini tossed in a creamy sauce with asparagus, sun blush tomatoes drizzled with basil pesto and Parmesan cheese

All served with fresh market vegetables and potatoes



Iced raspberry and pistachio nut parfait glazed with passion fruit on a chilled berry compote with coconut tulip

Caramelised banana and toffee bavaois on green apple sauce with pistachio ice cream garnished with fresh mint

Assortment of ice creams and sorbets



2 Courses £13.00

3 Courses £16.00

Coffee, Tea £1.50

Cappuccino and Espresso £2.00

**Whilst many ingredients are listed in the descriptions, often some are not. If you have any food allergies or concerns, please bear in mind those nuts, seeds and their derivatives are used in many of our dishes. Some dishes such as fish may contain small bones*