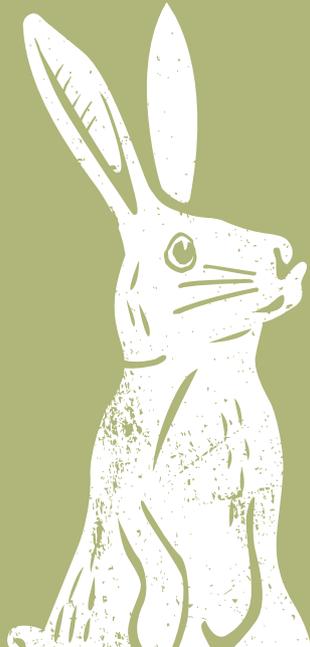




CHRISTMAS PARTIES  
*at Greenhills*  
2018



# EXCEPTIONAL CHRISTMAS PARTIES



*at Greenhills*

There is no better place to celebrate  
Christmas than in the 17th century  
surroundings of the Greenhills  
Country House Hotel.

## SHARED PARTIES

For 8 guests or more based on  
Christmas Menu 2 at **£32.50** per person.

The House DJ will play old and new  
favourites from 9.30pm to 12.30am.

30th November and 14th December 2018.



**greenhills**  
COUNTRY HOUSE HOTEL

[www.greenhillshotel.com](http://www.greenhillshotel.com)

Email: [events@greenhillshotel.com](mailto:events@greenhillshotel.com)

Telephone: 01534 481042

## *Christmas Menu 1*



### To Begin

- Smoked trout & prawn cheesecake / herb biscuit /  
pickled cucumber
- Chicken liver & port parfait / date & fig chutney / brioche
- Antipasti meat platter / Parma ham / salami / bresaola /  
marinated artichokes & olives
- Deep fried Brie / walnut crust / cranberry compote /  
rocket leaves ▼
- Carrot & ginger soup ▼

### To Follow

- Traditional roasted turkey / chestnut, apple & sage  
stuffing / pigs in blankets / rosemary & thyme roasted  
potatoes / cranberry & pan gravy
- Confit duck leg / fondant potato /  
cranberry & red cabbage / mulled wine sauce
- Pan fried sea bream / saffron & winter vegetable risotto /  
lemon beurre blanc
- Butternut squash risotto / Parmesan cheese / herb oil /  
micro herb salad ▼
- All served with fresh seasonal vegetables

### Afters

- Traditional warm Christmas pudding /  
brandy sauce / forest fruits
- Black Forest chocolate brownie / cherries in kirsch /  
vanilla ice cream
- Gingerbread crème brûlée / Jersey black butter ice cream
- Various ice creams & sorbets

**£25.00**

Filter coffee or tea with petits fours

▼ Vegetarian Dishes. Prices inclusive of 5% GST. Gratuities are  
not included; however 10% will be added to parties of 8 or  
more. Whilst many ingredients are listed in the descriptions,  
often some are not. If you have any food allergies or  
concerns, please speak to one of our team who will be happy  
to help. Some fish dishes may contain small bones.

# Christmas Menu 2

## To Begin

Smoked trout & prawn cheesecake / herb biscuits /  
pickled cucumber

Chicken liver & port parfait / date & fig chutney / brioche

Antipasti meat platter / Parma ham / salami /  
bresola / marinated artichokes & olives

Goat's cheese & sun blushed tomato Tarte Tatin /  
red onion marmalade ▼

Carrot & ginger soup ▼

## To Follow

Traditional roasted turkey / chestnut, apple & sage  
stuffing / pigs in blankets / rosemary & thyme roasted  
potatoes / cranberry & pan gravy

Confit duck leg / fondant potato /  
cranberry & red cabbage / mulled wine sauce

Rump of lamb / chorizo & butter bean casserole /  
rosemary jus

Hake fillet / saffron potato / roasted pepperonata /  
sapphire / mussels

Butternut squash gnocchi / curly kale / pine nuts /  
sage butter ▼

All served with fresh seasonal vegetables

## Afters

Traditional warm Christmas pudding / brandy sauce /  
forest fruits

Black Forest chocolate brownie / cherries in kirsch /  
vanilla ice cream

Gingerbread crème brûlée / Jersey black butter ice cream

Various ice creams & sorbets

**£30.00**

Filter coffee or tea with petits fours

# Christmas Menu 3

## To Begin

Chicken & rabbit terrine / quince jam /  
roasted pistachio crumbs

Smoked salmon / crab meat / fennel ceviche

Venison & black pudding Scotch egg /  
celeriac remoulade / apple & beetroot purée

Pumpkin arancini / pumpkin seeds / chilli aioli ▼

Cream of wild mushroom soup & fresh tarragon ▼

## To Follow

Traditional roasted turkey / chestnut, apple & sage stuffing /  
pigs in blankets / rosemary & thyme roasted potatoes /  
cranberry & pan gravy

Rump of lamb / chorizo & butter bean casserole / rosemary jus

Pink duck breast / fondant potato / cranberry & red cabbage /  
mulled wine sauce

Pan fried sea bream / saffron & winter vegetable risotto /  
lemon beurre blanc

Hake fillet / saffron potato / roast pepperonata /  
sapphire / mussels

Butternut squash gnocchi / curly kale / pine nuts / sage butter ▼

All served with fresh seasonal vegetables

## Afters

Traditional warm Christmas pudding / brandy sauce / forest fruits

Black Forest chocolate brownie / cherries in kirsch /  
vanilla ice cream

Gingerbread crème brûlée / Jersey black butter ice cream

Various ice creams & sorbets

Selection of Jersey cheeses / fig chutney / biscuits

**£37.50**

Filter coffee or tea with petits fours



## Overnight Stays

After your Christmas party, there's no need to head home straightaway when you can extend your Greenhills experience by staying the night in one of our beautifully appointed rooms, full of rustic charm.

Prices start from **£85 per room** for a double or twin, including breakfast.

**Please enquire for further details.**

## Exclusive use

### MAKE GREENHILLS YOUR OWN

Your very own country house hotel - to hire Greenhills, a minimum of 20 rooms need to be booked. We can cater for 30 to 80 guests at dinner but this is very much your occasion, so please contact us to discuss your requirements for an event that you and your guests will never forget. **Menus from £25.00 per guest.**

## Private Parties

We serve lunch and dinner menus to surprise and delight for up to 80 guests in our AA Rosette award-winning restaurant, all overseen by our highly experienced team who will make sure that your event proceeds exactly as planned.

With full flexibility over the party size and menus, you and your guests will love the warm Greenhills welcome. You can be sure that everyone will leave your party with shared memories they'll treasure for years to come.

