greenhills
COUNTRY HOUSE HOTEL

TO BEGIN

Confit duck leg & pistachio nut terrine/foie gras/smoked duck breast/ plum & coffee marmalade	£13.50
Beef tartare/salt cured egg yolk/shimeji mushrooms/roast garlic mayo/ crisp rye bread	£15.00
Jersey lobster bisque/black caviar/dill crème fraiche/crostini *(*Centenary special)*	£12.75
Six Royal Bay of Grouville oysters/vanilla/sherry/shallotts **GF**	£12.50
Chancre crab meat/avocado mousse/grapefruit/fennel	£15.00
Hand dived Jersey scallops/orange/chicory leaves/gremolata dressing **GF**	£15.50

TO FOLLOW

Jersey pork fillet/sweet potato/English pea purée/pickled apple/dried cherry tomato/veal jus **GF**	£18.50
Greenhills lamb Wellington/filo pastry/spinach/duxelles/Parma ham/mint flageolet beans/sugar snap peas/fondant potato/rosemary jus	£29.50
Beef Stroganoff - cooked table side *(dinner only)* **GF**	£30.50
Tournedos Rossini/foie gras/crouton/truffle/Madeira demi-glace sauce *(*Centenary special)*	£32.50
Cod fillet/homemade tagliatelle/leeks/poached oysters/black caviar beurre blanc	£19.50
Red Thai monkfish curry/coconut/lemon grass/ginger/basmati rice **GF**	£25.00

LOBSTER MENU

Half grilled lobster/garlic butter/chunky chips/homemade cherry tomato ketchup **GF** *Add three tiger prawns - £5.00*	£24.50
Half tempura lobster/two scallops/red curry sauce/sticky rice/pak choi *Add three tiger prawns - £5.00*	£27.50
Half lobster Thermidor/cheddar cheese/basmati rice/wilted spinach **GF** *Add three tiger prawns - £5.00*	£27.50

*Centenary specials - To commemorate our 100 year celebrations, we have created these special Centenary dishes, with £1 from each dish sold going directly to our chosen local charities. Read more at www.seymour100.com

All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not always include all ingredients. Some fish dishes may contain small bones. If you are unsure with regards to allergens or need specific advice regarding menu items, please ask a member of the team who will be happy to assist.

'Please note, a discretionary service charge of 10% has been added to your final bill'

GF = GLUTEN FREE **V** = VEGETARIAN **VG** = VEGAN

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VEGETARIAN & VEGAN

TO BEGIN

Chickpea & sweet potato falafel/cucumber raita/coriander	£8.00
Heritage beetroots carpaccio/walnut/watercress/chia seed dressing *(*Centenary special)* **GF**	£9.50
Tomato dashi/compressed melon/cucumber/daikon/green herb oil **GF**	£10.50

TO FOLLOW

Thai red curry/vegetables/mushrooms/tofu/basmati rice **GF**	£15.50
Tempura courgette fritters/cucumber salad/artichokes/pomegranate	£17.00
Glazed miso aubergine/smoked tofu/Israeli couscous/chilli & coriander salad/wasabi crisp *(*Centenary special)*	£18.50

A LITTLE MORE

Wilted spinach - £3.50

Sauteed greens with pine nuts - £3.75

Jersey Royals - £4.50

Sauteed potatoes - £3.50

Hand cut chips/truffle oil/Parmesan - £4.00

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FOR AFTERS

Selection of Jersey ice cream and luxury sorbets **V/GF**	£7.50
Warm vegan brownie/spiced forest fruits compote **VG**	£7.50
Caramelised pineapple/lime/coconut/mint **VG/GF**	£8.50
Peach melba/white chocolate mousse/honeycomb/ raspberries *(*Centenary special)* **GF**	£8.50
Orange & ginger creme brulée/flambéed with Cointreau	£8.50
Assiette of Chocolate/delice/aero/mousse **GF**	£10.50
A selection of cheeses from our in house cheese trolley *Dinner only*	£12.50

Dessert Wines/Port	Region	Bottle	100ml
Botrytis Semillon, 'Eclat', Valdivieso (37.5cl)	Chile	£22.50	£4.50
Maury, Domaine Lafage (50cl)	France	£25.00	£5.00
Tokaji Aszu, Blue Label 5 Puttonyos (50cl)	Hungary	£35.00	£7.00
Dows Fine Ruby Port	Portugal	£50.00	£3.30
Dows LBV	Portugal	£60.00	£4.05
Dalva Rose Port	Portugal	£60.75	£4.05
Dalva Dry White 10 years old	Portugal	£82.50	£5.50
Dalva Colheita Port 1995	Portugal	£90.00	£6.00

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