



greenhills
COUNTRY HOUSE HOTEL

Table d'Hôte Lunch Menu Sample

£25 2 COURSES | £29.50 3 COURSES

Starters

Pork rillettes | pickled vegetables | toasted brioche **GF***

Shrimp arancini | tomato fondue | chilli aioli | rocket leaves

Celeriac and truffle oil soup **VE GF**

Mains

Pork tenderloin | braised red cabbage | potato gratin | roasted root vegetables | red wine sauce **GF**

Fillet of sea bass | saffron fondant potato | savoy cabbage | lobster bisque **GF**

Portobello mushroom Kiev | garlic béchamel | tenderstem broccoli | hazelnut crumb **VE**

Desserts

Clementine crème brûlée | winter berries | candied orange **GF**

Spiced poached pear | milk chocolate crémeux | chocolate soil **GF**

Selection of Jersey ice cream and sorbet **GF**

V Vegetarian **VE** Vegan **GF** Gluten Free **GF*** Gluten Free Available **VE*** Vegan Available

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% will be added to your final bill.