



greenhills  
COUNTRY HOUSE HOTEL

## Sunday Lunch Menu Sample

£38 | 3 COURSES

### Starters

Ham hock croquette | harissa relish | green apple

Chicken and duck liver parfait | marinated cherries | Port jelly | toasted brioche **GF\***

Home smoked Jersey mackerel | salt baked beetroot | horseradish | dill **GF\***

Nectarine panzanella | heritage tomatoes | rocket salad | croutons **VE GF\***

### Mains

Traditional roasted Irish ribeye | duck fat roast potatoes | Yorkshire pudding | roasted carrots  
tenderstem broccoli | gravy **GF\***

French trimmed grilled pork chop | hispi cabbage | baked apple sauce | crackling **GF**

Pan fried hake fillet | crushed potato | sauté spinach | lemon and caper butter **GF**

Pea and mint risotto | grilled courgettes | sunflower seeds | crispy poached hen's egg **V GF\***

### Desserts

Dark chocolate tart | cocoa powder | raspberry sorbet

Peanut butter mousse | chocolate glaze | biscuit base | warm chocolate sauce

Jersey lemon posset | Italian meringue | fennel biscotti **GF\***

Selection of Blanc Pignon gelato 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.