



greenhills
COUNTRY HOUSE HOTEL



Festive Dinner Menu



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3 COURSES | £49.50

Homemade bread | balsamic vinegar and olive oil | house butter £5.00
Gluten-free bread rolls £3.95

To Begin

Chicken-liver parfait | cranberry chutney | red onion marmalade | toasted brioche **GF***
Pressed ham hock terrine | piccalilli | mustard mayonnaise | watercress **GF**
Jersey crab fishcake | seafood bisque | apple remoulade | herb salad
Asian-cured salmon | tamarind purée | cucumber | toasted sesame | ginger **GF**
Jerusalem artichoke soup | chestnuts | crispy sage **VE GF**
Salt-baked celeriac salad | green apple | mustard dressing | roasted walnuts **VE GF**
Wild mushroom and truffle arancini | Parmesan fondue | marinated shimeji mushrooms **V**

To Follow

Traditional roasted turkey | apple, sage and pancetta stuffing | pigs in blankets
rosemary and thyme roast potatoes | Brussels sprouts | carrots | cranberry | jus **GF***
Slow-cooked pork belly | pomme purée | braised red cabbage | apple gel | cider sauce **GF**
Roast guinea fowl breast | wild mushroom stuffing | confit leg | potato croquette
braised leek | chicken jus **GF***
Sea trout fillet | new potatoes | sautéed spinach | samphire | salmon roe beurre blanc **GF**
Monkfish fillet | coconut red curry | tempura king prawn | bok choy | Thai basil oil | jasmine rice **GF***
Crispy aubergine parmigiana | Three Oaks Farm tomato sauce | Parmesan **V GF***
Tempura courgette | korma sauce | pomegranate | coconut and coriander yoghurt | saffron rice **VE GF***

To Finish

Homemade Christmas pudding | brandy sauce | forest fruits
Dark chocolate delice | salted caramel | caramelised banana | cocoa nib tuile
Jersey Black Butter cheesecake | hazelnut crumb | homemade gingerbread gelato
Marinated pineapple | coconut | raspberries | Piña Colada sorbet **VE GF***
Selection of ice cream and sorbet **GF**
Selection of cheese | homemade chutney | grapes | celery | crackers **GF***
Petit Fours | Homemade mini mince pies

V Vegetarian | **VE** Vegan | **GF** Gluten-free | **GF*** Gluten-free available

Please note that our dishes are prepared in a kitchen where nuts, gluten, and other allergens are present. While we take precautions to minimise cross-contamination, we cannot guarantee that any food item is completely free from traces of allergens. Some fish dishes may contain small bones. If you are unsure or need specific advice, please ask a member of our team who will be happy to assist.

Please note, a discretionary service charge of 10% will be added to your final bill.