



greenhills  
COUNTRY HOUSE HOTEL



# Festive Lunch Menu



**greenhills**  
COUNTRY HOUSE HOTEL

## Festive Lunch Menu

3 COURSES | £39.50

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.