



greenhills
COUNTRY HOUSE HOTEL



Festive Dinner Menu



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3 COURSES | £49.50

Guests on a half-board basis have an allowance of £45 towards the à la carte menu

To Begin

- Pork, pistacho and cranberry terrine | pancetta | homemade pickled cucumber **GF**
Five-spice and tea-smoked duck breast | bok choy | chilli jam | sesame and soy dressing
Lobster arancini | tomato fondue | roasted garlic mayonnaise | rocket
Jersey lemon-cured salmon | clementine | yuzu gel | kumquat **GF**
Carrot and ginger soup **VE GF**
Salt-baked celeriac salad | green apple | mustard dressing | roasted walnuts **VE GF**
Crispy falafel stuffed with Jersey honey and chilli moolloumi | hummus | coriander **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***
Pork tenderloin and black pudding Wellington | filo-pastry | butternut squash purée | truffle mash
tenderstem broccoli | red wine jus
Roast guinea fowl breast | wild mushroom stuffing | confit leg | potato croquette
king oyster mushrooms | braised leek | chicken jus
Pan-fried sea bass fillet | new potatoes | sautéed spinach | samphire
salmon roe and chive beurre blanc **GF**
Monkfish | katsu curry sauce | tempura king prawn | coriander and cucumber salad
chilli oil | jasmine rice **GF***
Cauliflower steak | chickpea pakora | korma sauce | saffron rice | pomegranate
coconut and coriander yogurt **VE GF**
Moussaka | grilled aubergine | spiced lentil ragù | béchamel **VE**

For After

- Homemade Christmas pudding | brandy sauce | forest fruits
Almond and hazelnut dacquoise | milk chocolate ganache | Jersey vanilla ice cream
Gingerbread sablé biscuit | seasonal berries | pistachio Chantilly cream
Vacherin | blood orange bavarois | kumquat | lemon balm **GF**
Selection of ice cream and sorbet **GF**
Selection of cheese | homemade chutney | grapes | crackers **GF***

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.