

delicious. dine-out festival

To Start

Truffle chicken liver mousse | pickled girolle | mushroom tuile | toasted brioche **GF***
Pressed terrine of pork, sage and apricot | piccalilli | Jersey kefir soda bread **GF***
Home-smoked maple-glazed salmon | Jersey potato salad | radishes | chives **GF**
Jersey octopus carpaccio | fennel | yuzu gel | kumquat | clementine | Jersey sea salt and chilli **GF**
Curried Jersey cauliflower and potato pasties | homemade mango chutney **V VE***

To Follow

Jersey beef Bourguignon | Jersey carrots and onions | mushrooms | bacon crumb
potato dauphinoise **GF**
Jersey lamb faggot | braised Jersey red cabbage | mashed potato | baby leeks | veal jus **GF**
Cod Milanese | creamy caper sauce | Jersey cucumber and apple salad | Pecorino | new potatoes **GF***
Tempura king prawn | Jersey crab and coconut curry | bok choy | jasmine rice | crispy coconut **GF***
Tandoori Jersey aubergine | smoked Jersey yoghurt | hot and sour pickles | masala sauce **VE GF**

To Finish

Jersey sea-salted caramel opera cake | almond sponge | chocolate glaze | Jersey vanilla ice cream
Poached Jersey pear in Jersey honey and spices | Blanc Pignon Dairy Farm ginger gelato **GF**
Rum baba | passion fruit syrup | sesame tuile | homemade blackberry sorbet
Brie and Cheddar | celery | grapes | homemade chutney | biscuits **GF***
Selection of Jersey gelato and sorbet **GF**



greenhills
COUNTRY HOUSE HOTEL

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