

Christmas Dinner Menu 2018

Starters

King Prawn & Smoked Salmon cocktail with crisp gem lettuce, sesame crisp bread (GF)

Roasted Butternut Soup, chilli oil & crème fraiche with rosemary thyme bread (GF)

Game Terrine Glazed in Port Jelly, cranberry compote, chicory & walnut salad

Warm Salad of winter vegetables, lentil dressing (V) (GF)

Mains

Grilled Sea-bream, crushed new potatoes with a cream & white wine sauce

Stuffed Turkey wrapped in Pancetta, honey roasted parsnips & chipolata sausages wrapped in bacon (DF)

Leg of Lamb with an apricot, mint & capper stuffing, fondant potato & redcurrant sauce (GF)

Pearl Barley & wild mushroom Risotto, Port reduction, rocket & hazelnut pesto

Desserts

Homemade Christmas pudding, Brandy custard (GF)

Local Cheeseboard with pear chutney, grapes, celery & Biscuits

Chocolate Tiramisu

Caramelised apple tart, vanilla ice cream & mulled winter berries (GF)

Pre-Dinner Canapes - £10.00 a head

Coffee & Mince Pies - £3.00 a head

2 courses for: £23.50

3 courses for: £27

Phone to book a table: 01962 869630

Email: info@greenswinebar.co.uk

