

Cuisine Menu – October 18th 2018

Starters

Beetroot & pumpkin soup

King crab with micro herb salad, tomato consommé granita

Venison carpaccio, horseradish, parsnip crisp

Roasted baby beetroot with hazelnuts, blue cheese & mustard

Mains

Pan fried cod, buttered lemon & herb potatoes, samphire & green pea chutney

Lamb shank, potato & pumpkin puree, grilled baby veg & red wine jus

Caramelised apple risotto

Grilled free range chicken breast with black garlic, mushroom & asparagus

Desserts

Apple & poached pear tart, vanilla ice cream

Chocolate & hazelnut mousse, orange cream & hazelnut praline

Mixed berry panna Cota, mixed berries compote

Cheese & Biscuits

Call to book: 01962 869630

Email to book: info@greenswinebar.co.uk

£26 per person