

2 COURSE £27
3 COURSE £34



GREENS CHRISTMAS MENU

STARTERS

SMOKED SALMON CROSTINI, BURNT APPLE PUREE, SWEET ORANGE, CAPERS AND DILL CREME FRAICHE (GF)

ROASTED CELERIAC & CAULIFLOWER, TRUFFLE AND CHIVE CREAM, CRUSTY BAGUETTE (GF) (V)

MINI BUBBLE & SQUEAK CAKE, POACHED EGGS, SALSA VERDE AND SPICED HOLLONDAISE (GF) (*DF) (V)

POTTED WILD MUSHROOMS, PEPPERCORN AND BLUE CHEESE SAUCE AND TOASTED SOURDOUGH (*GF)(V)

MAINS

TURKEY & TRIMMINGS - ROAST POTATOES, PIGS IN BLANKETS, ROOT VEGETABLES AND RICH TURKEY GRAVY (*GF) (DF)

HOG ROAST BURGER, CIDER GLAZED PULLED PORK, BURNT APPLE PUREE, PORK & SAGE STUFFING, PIG IN BLANKET & CHUNKY CHIPS (*GF)

PAN ROASTED SEA BREAM, SAUTEED TENDERSTEM BROCCOLI, CRUSHED NEW POTATOES AND CHIVE & DILL BUTTER (*GF)

CAULIFLOWER STEAK AND PUY LENTIL RAGOUT, SALTED KRISPY KALE AND MICRO HERB SALAD (GF)(DF)(V)

DESSERTS

CHRISTMAS PUDDING, BRANDY CUSTARD(V)

RUMCHATA AND CINNAMON CHEESE CAKE, GINGER CRUMB, VANILLA ICE CREAM

STICKY DATE PUDDING, RICH TOFFEE AND RUM SAUCE FINISHED WITH NEW FOREST VANILLA ICE CREAM

SALTED CARAMEL ESPRESSO MARTINI