

The Greenhouse
RESTAURANT - BAR - LOUNGE

Christmas Menu

4 COURSE FESTIVE MENU

£39.95

£10PP NON-REFUNDABLE DEPOSIT TO BE PAID ON BOOKING. PRE-ORDER REQUIRED 1 WEEK BEFORE

Starters

SOUP

BUTTERNUT SQUASH WITH CHILLI OIL, CRISPY PANCETTA AND GARLIC CROUTONS AND A GRANARY ROLL.

SALAD

SPICED AND HONEY GLAZED FIGS AND HALLOUMI WITH ROCKET, CUCUMBER AND HERITAGE TOMATOES.

TERRINE

CHICKEN, APRICOT, LEEK AND SAUSAGE TERRINE WITH TOASTED CIABATTA AND SPICED TOMATO CHUTNEY.

SALMON

SMOKED AND FRESH SALMON DICED AND CURED WITH LEMONS AND CAPERS WITH PICKLED CUCUMBER AND CROSTINI.

Mains

ROAST TURKEY

TURKEY CROWN FROM GODDARDS OF NORFOLK WITH PIG IN BLANKET, ROASTED POTATOES, BRAISED RED CABBAGE, SAUSAGE STUFFING, SEASONAL GREENS, ROASTED ROOT VEGETABLES AND TURKEY GRAVY.

BEEF

BRAISED BLADE OF BEEF WITH WILD MUSHROOM AND THYME SAUCE, CREAMY MASHED POTATOES, HONEY GLAZED CARROTS AND WATERCRESS.

COD

FILLET OF COD TOPPED WITH LEMON AND THYME BREADCRUMBS, PRAWN AND DILL CREAM SAUCE, PARMENTIER POTATOES AND TENDER STEM BROCCOLI.

WELLINGTON (V)

PUFF PASTRY STUFFED WITH ROASTED BEETROOT, SPINACH AND VEGETABLE DUXELLES WITH ROASTED VEGETABLES, CRUSHED NEW POTATOES, VEG AND RED WINE GRAVY.

Desserts

ROULADE

LEMON AND PISTACHIO ROULADE WITH RASPBERRY SORBET.

PANNACOTTA

ESPRESSO MARTINI PANNACOTTA WITH A VANILLA SHORTBREAD.

TORTE

CHOCOLATE AND ORANGE TORTE WITH CHANTILLY CREAM AND ORANGES IN COINTREAU.

CHRISTMAS PUDDING

CHRISTMAS PUDDING WITH BRANDY BRITTLE AND CUSTARD.

CHEESEBOARD

CHEESEBOARD WITH LOCAL CHEESES, FROZEN GRAPES, CELERY, ONION CHUTNEY AND WARM BREAD.

After

MINCE PIE, COFFEE AND CHOCOLATE MINTS.