

FESTIVE



MENU

THE GREEN HOTEL

STARTERS

CHICKEN LIVER PÂTÉ

CUMBERLAND JELLY, ARRAN OAT CAKES

6.50

SALMON PRESSE

LEMON CURD, PEA SHOOTS, CAPERS

7.00

JERUSALEM ARTICHOKE & WILD MUSHROOM RISOTTO

PARMESAN CHEESE, ROCKET

6.00

GAME TERRINE

MULLED FRUIT CHUTNEY, TOASTED BRIOCHE

6.50

CRISPY SQUID

SHICHIMI, SPICY VINEGAR, LIME

6.00

SOUP OF THE DAY

CRUSTY ROLL, BUTTER

5.00

MAINS

ROAST BREAST OF TURKEY & ALL THE TRIMMINGS

ROAST POTATOES, PIGS IN BLANKETS, SAGE AND ONION STUFFING,
ROAST VEGETABLES, SPROUTS, GRAVY, BREAD SAUCE

16.50

FISH & CHIPS

TARTARE SAUCE, GARDEN PEAS

15.00

BRAISED BEEF SHIN

HORSERADISH MASH, ROASTED CARROTS, GREEN VEGETABLES

16.00

MAC & CHEESE

GARLIC BREAD, GREEN SALAD

10.00

BEEF BURGER

CHEESE, SMOKED BACON, FRIES, SALAD

12.00

BUTTER BEAN & CHICKPEA STEW

FALAFEL DUMPLINGS, MINT YOGHURT

11.00

DAILY SPECIAL

ASK YOUR SERVER FOR DETAILS

SIDES

CHUNKY CHIPS

4.00

FRIES

4.00

TRUFFLE & PARMESAN FRIES

5.00

SWEET POTATO FRIES

5.00

all prices are inclusive of VAT at current rate

DESSERTS

CHRISTMAS PUDDING

BRANDY SAUCE

6.00

EARL GREY PANNA COTTA

GINGER BREAD CRUMBLE

6.00

SPICED ORANGE CHEESE CAKE

CARAMEL

6.00

STICKY TOFFEE PUDDING

TOFFEE SAUCE, VANILLA ICE CREAM

6.00

WHITE CHOCOLATE BLONDIE

BANANA ICE CREAM

6.00

RICH CHOCOLATE TORTE

CLOTTED CREAM ICE CREAM, BURNT ORANGE SYRUP

6.00

FOR THE KIDS

STARTERS

3.00

VEGGIE STICKS SERVED WITH MARIE ROSE SAUCE

SOUP OF THE DAY

GARLIC BREAD

MAINS

5.50

HADDOCK GOUJONS WITH CHIPS AND PEAS

MACARONI CHEESE WITH GARLIC BREAD

CHICKEN GOUJONS WITH CHIPS AND BEANS

SWEET TREATS

4.00

TRIO OF ICE CREAM, VANILLA, CHOCOLATE & STRAWBERRY

STICKY TOFFEE PUDDING WITH VANILLA ICE CREAM

CHOCOLATE BROWNIE VANILLA ICE CREAM

ONION RINGS

4.00

GREEN SALAD

4.00

SEASONAL VEGETABLES

4.00

ALLERGENS

FOR ADVICE OR REQUESTS REGARDING ALLERGENS AND DIETARY REQUIREMENTS, PLEASE SPEAK TO A MEMBER OF OUR TEAM WHO WILL BE ABLE TO GUIDE YOU THROUGH ALL OF OUR DISHES