



THE GREENHEAD
HOTEL



AA

FESTIVE SET MENU

2 courses £25 | 3 courses £30

STARTERS

Soup

Celeriac & chestnut soup, lovingly artisan sourdough, winter tarn salted butter (V, DFA, GFA)

Fishcake

Fishcake, seaweed salad, black sesame mayonnaise (df)

Parfait

Chicken liver parfait, onion marmalade, pickled carrot, sourdough (gfa)

DESSERTS

Lemon Posset

Chocolate cremeaux, coffee foam, hazelnut, Temon farm ice cream (gf)

Sticky Toffee Pudding

Traditional sticky toffee pudding, butterscotch sauce, Temon Farm golden delicious ice cream (v)

Christmas Pudding 'Sundae'

Brandy Cream, christmas pudding ice cream. Orange, rum raisins

Delice

Chocolate & orange delice, chocolate soil, golden delicious ice cream

2 Scoops of Ice Cream

(see our separate dessert menu for flavours)

MAIN COURSE

Beef Burger

Beef patty, blue cheese, onion marmalade, truffle mayonnaise, bun, handcut chips

Fish & Chips

Beer battered cod, mushy peas, tartare sauce, handcut chips (DF)

Turkey

Turkey Breast, Northumberland honey roasted roots, creamed & roasted potatoes, pigs in blankets, cranberry stuffing, gravy (gf, dfa)

Venison

Venison cottage pie, Appleby cheddar, honey roasted baby roots

Chicken Schnitzel

Chicken schnitzel, caper & lemon butter sauce, skinny fries, leaves (DFA)

Ravioli

Mushroom & truffle ravioli, parmesan cream, fresh truffle, parmesan (v)

Falafel Wrap

Spiced falafel, pomegranate seeds, spicy slaw, tortilla wrap, fries (VE)

V- Vegetarian

GF- Gluten Free

DF- Dairy Free

GFA- can be adapted to be gluten free

DFA- can be adapted to be dairy free

PLEASE MAKE US AWARE OF ANY DIETARY REQUIREMENTS PRIOR TO ORDERING.

AN OPTIONAL 10% SERVICE CHARGE WILL AUTOMATICALLY BE ADDED ONTO THE BILL. PLEASE SPEAK TO YOUR SERVER IF YOU WISH TO OPT OUT. 100% OF THE SERVICE CHARGE AND CASH GRATUITYS ARE EVENLY SPLIT BETWEEN ALL EMPLOYEES.