



THE GREENHEAD  
HOTEL



AA

# FESTIVE PRE-FIX 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.