



THE GREENHEAD  
HOTEL

NEW YEARS EVE

*menu*

£65 PER PERSON

## SNACKS

*Beef, chive, horseradish*

*Churro, parmesan, black truffle (V)*

## BREAD

*Lovingly Artisan sourdough, whipped butter, olive tapenade (V, GFA)*

## STARTER

*Whipped chicken liver, smoked duck, orange, sourdough, puffed rice (GFA)*

*Mussels, curried broth, diced vegetables, coriander, croutons (GF)*

*Cheddar dumplings, black truffle, artichoke, crispy salsify (V)*

## MAIN

*Chicken, jerusalem artichoke, marmite, potato, jus (GFA)*

*Venison, celeriac, brassicas, jus, wild mushroom on toast (GFA)*

*Hake, cauliflower, lemon vegetables, clams, lemon gel, parsley velouté (GF)*

*Roast vegetable terrine, pumpkin seed pesto, carrot sauce, cauliflower puree, vegetable crisp (V, GF)*

## DESSERT

*Paris Breast - chocolate choux, milk chocolate cremeux, blackberry, hazelnut (V)*

*Mille Feuille - puff pastry, vanilla crème patisserie, apple, ginger (V)*

*Dark chocolate & sour cherry delice, Temon Barn golden delicious ice cream (GF)*

## CHEESE (£10 per person supplement)

*Selection of local cheeses, crackers, farmhouse chutney, butter (V)*

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 ON BOOKING.

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.

