



# GREENHILL HOTEL

## FESTIVE MENU

**Monday - Thursday 12:00pm to 8:45pm**  
**Fridays & Saturdays 12:00pm to 2:00pm**

**TWO COURSES £23.50 / THREE COURSES £28.00 PER PERSON**  
**BOOKING ADVISABLE, PRE ORDER REQUIRED FOR PARTIES OVER 8**

### **HOT SMOKED SALMON**

rocket, potato & horseradish salad, beetroot puree

### **MUSHROOM BAUBLES**

house pate, panko crumb, cumberland sauce

### **POTATO & WATERCRESS SOUP**

vintage cheddar scone

### **JINGLE JELLY**

cranberry, blackberry, raspberry & mint jelly, prosecco, spiked with gin, creme fraiche

### **TINSEL TURKEY DINNER**

roast lakeland turkey, pig in a blanket, seasonal stuffing, cranberry relish, pan gravy

### **PAN FRIED LAMB RUMP**

wild garlic risotto, green pesto

### **BAKED COD LOIN**

chorizo, sun blushed tomato butter, crushed potato, spinach

### **VEGAN FILO TART**

cherry tomato, courgette, red onion, walnut, green pesto, dressed salad

**ALL SERVED WITH BRUSSEL SPROUTS, CARROTS,  
ROASTED PARSNIPS, ROAST POTATO, MASHED POTATO**

### **TRADITIONAL CHRISTMAS PUDDING**

boozy rum sauce

### **VANILLA PANNA COTTA**

roasted plums, toasted almond macaroon

### **BELGIAN CHOCOLATE & BLACK CHERRY ROULADE**

kirsch, fresh cream

### **CHEESE BOARD**

blue stilton, french brie, vintage cheddar, damson chutney, water biscuits

### **FRESHLY GROUND COLOMBIAN COFFEE**

mince pie