

**GREEN MAN FESTIVE MENU**  
**4<sup>th</sup> – 21<sup>st</sup> December subject to availability**

We love Christmas here at The Green Man – it's a time to celebrate with friends and family and to spread some well-deserved Festive Cheer, especially after what has been a very challenging year for everyone.

So, come, celebrate with us and we will guarantee that you will be welcomed with a warm smile, delicious food, great music, and wonderful wine in our lavishly decorated Christmas Marquee which will ensure you and your guests have a Christmas celebration you will always remember. We know just how important your perfect Festive get together will be, whether it's sharing it with friends, family, work colleagues or a mixture of all of them!

Should you or your company be looking for somewhere for exclusive use then The Green Man is just the place!

We can host private parties from 40 – 160!

Please ask for prices and menus for private use of our luxury marquee, private use of the Green Man or sole use of both The Green Man and our Festive Marquee

Our Christmas Festive menu is served lunch and dinner Wednesday to Saturday Lunches and Wednesday and Thursday Evenings as of 4<sup>th</sup> December through to lunch on 21<sup>st</sup> December 2024.

**STARTERS**

Spicy marinated Chicken coated in crunchy coating. Served with Thai Hot Sauce, Japanese Mayo, Pickled Ginger, Crispy Onions, Coriander and Sesame Seeds

Or

Duck Liver Pate with a touch of Cream, Redcurrant and Brandy, served with a Fig, Red Onion & Balsamic Chutney, Baby Silver Skin Onions, Cornichons and Crusty Bread  
(GF on request)

Or

Cold Asparagus, Crumbled Vegan Parmesan Cheese, Olive Oil & Balsamic (DF, GF, V & VG)

Or

Homemade Cream of Celeriac & Truffle Soup topped with Toasted Hazelnuts (V - GF on request)

Or

Retro "Green Man" Norwegian Prawn Cocktail, Marie Rose Mayo, Avocado and Sicilian Lemon (GF)

**MAIN COURSES**

Traditional Bronze Roast Turkey Breast with Cumberland Spiced Sausage meat stuffing. Served with Pigs in Blanket, Homemade Cranberry Sauce and Rich Gravy (DF and GF on request)

Or

"Cherry Orchard" Crispy Belly of Pork infused with Honeybee Cider, finished with a Rich Calvados Infused Sauce, finished with a touch of Cream and served with Bramley Apple Sauce (GF)

Or

Scottish Salmon Wellington wrapped in an all-Butter Puff Pastry, with a Shallot, Tomato, Dill & White Wine Cream Sauce

or

Fillet of Dry Aged Beef served Medium with a Classic Peppercorn, Mixed Herb, Brandy Cream Sauce (GF)  
(Supplement £10)

Or

Baby Spinach, Apricot, Chestnut Mushroom, Sweet Potato and Cranberry Wellington wrapped in Puff Pastry  
(DF, GF, VG)

All served with Roast Potatoes, Cauliflower Cheese (not GF) and Steamed Seasonal Vegetables

Or

Hand Rolled Gnocchi, Rich Tomato, Red Onion & Basil Fondue. Finished with Basil Oil (VGN, DF, GF, V)

**DESSERTS**

Traditional Rich Spiced Fruit Christmas Plum Pudding served with Brandy Sauce  
(V & GF - VG & DF to be served with VG Custard)

Or

Salted Chocolate Tart with Orange and Rum Caramel

Or

Green Man Cheesecake served with Dark Chocolate Sauce

Or

Selection of Finest English and Continental Cheese  
Served with Biscuits, Celery and Grapes GF on request  
(Supplement £8 pp)

Or

Thai Rice Pudding Fritters, Coconut Sorbet, Fresh Mango and Mango Coulis (DF, GF VGN)

£36 for 2 courses  
£42 for 3 courses

Plus optional 10% service charge and inclusive of VAT at current rate