THE GREENMAN
PUBLIC HOUSE



FESTIVE BRASSERIE MENU

2 COURSE £35 | 3 COURSE £40

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FESTIVE CANAPES ON ARRIVAL (+£4 supp)

Mini Gruyère Dougeres
Warm French cheese puff

Smoked Salmon Blinis
Creme fraiche, dill & lemon

Caramelised Onion & Mushroom Crostini (VE)

Pigs in Blankets
Honey & Dijon glaze (GFA)

STARTERS

French Onion Soup
Gruyère croûte (V) (VE) (GF)

Smoked Salmon
Pickled cucumber, dill, capers & lemon (GF)

Baked Camembert
Cranberry, red onion & port chutney, toasted sourdough (V) (GFA)

Ham Hock Terrine
Piccalilli, cornichons & toasted sourdough (GFA)

King Scallops
Cauliflower purée, crisp pancetta & herb butter (+£1) (GF)

Chicken Liver Parfait
Spiced plum chutney, toasted brioche

MAINS

Traditional Roast Turkey
Sage & onion stuffing, pigs in blankets, roast potatoes, seasonal vegetables, cranberry sauce & proper gravy (GF)

Beef Bourguignon
Slow-braised beef, Burgundy wine, smoked bacon, mushrooms & baby onions, buttery mash (GF)

Coq au Reisling
Chicken braised with Riesling, mushrooms, shallots & cream, pommes purée (GF)

Ribeye Steak
Pommes frites, sauce (+£4.50) (GF)

Bouillabaisse
Market fish & shellfish, saffron, tomato & fennel broth, rouille & toasted sourdough (GFA)

Duck à l'Orange
Roast duck, orange & Grand Marnier sauce, dauphinoise potatoes (GF)

Pan-Roasted Sea Bass
Crushed new potatoes, winter greens, lemon & caper beurre noisette (GF)

Wild Mushroom & Chestnut Pithivier
Madeira sauce, roast roots & winter greens (V) (VE)

DESSERTS

Traditional Christmas Pudding
Brandy sauce (VEA)

Dark Chocolate & Orange Tart
Crème fraîche

Crème Brûlée
Vanilla custard, crisp caramel (GF) (VEA)

Sticky Toffee Pudding
Warm butterscotch sauce & vanilla ice cream

British & French Cheese Board
Selection of cheeses, biscuits, grapes & festive chutney (+£2.50) (GFA)

TO FINISH

Filter Coffee or Breakfast Tea & Homemade Mince Pies

CHRISTMAS CRACKER FOR EVERY GUEST

PRE ORDER REQUIRED FOR PARTIES OF 8 OR MORE GUESTS | AVAILABLE FROM 27TH NOVEMBER - 31ST DECEMBER 2026

(V) Vegetarian (VE) Vegan (GF) Gluten Free (GFA) Gluten Free Available (VEA) Vegam Alternative Available

In our kitchen we use all of the 14 allergens. Some of our dishes contain these allergens & other dishes may contain traces. Ask your server for more information. This menu is subject to change at any time. An optional service charge of 10% will be added to your bill. 100% of this service charge is shared between our staff. Should you wish for this to be removed, please let a member of our team know.