



DINE AND DISCO

New Year's Eve 2025

FIVE COURSE VEGETARIAN AND PLANT BASED MENU WITH WINE PAIRINGS

Roast celeriac soup, woodland mushroom toastie

All Angels, Classic Cuvée 2015, Enborne, Berkshire



Heritage beetroots, pickled pear, horseradish curds, hazelnuts

La Minaia, Gavi Di Gavi, Piemont, Italy



Caramelised cauliflower risotto, smoked almonds, 'feta'

Douro Red, Quinta Do Crasto, Douro, Portugal



Chestnut and leek homity tartlet, greens, smoked 'cheddar' sauce

Château Sainte Marie, Bordeaux, France



Clementine and ginger cheesecake

Pacenzia Zibibbo, Tenute Orestadi, Sicily



Five Courses is priced at £70 per person, Wine pairing is priced at £35 per person

For all reservations and enquiries info@thegreeneoak.co.uk

Menus are subject to seasonal variations and changes as dictated by Mother Nature

We may need to make small changes to the menu and wine pairings as we draw closer to New Year's Eve, we will be sure to communicate any significant issues with all bookings but will ensure that any substitutions are of equal or superior quality to that advertised.

A discretionary service charge of 12.5% will be added to your bill which goes directly to the team. If we have failed to wow you, please tell us immediately, service charge will be removed, and we will make every effort to redeem ourselves. All prices are inclusive of VAT. Game dishes may contain shot.

Please inform us of any allergens and ask to speak to a manager for allergen advice.

www.thegreeneoak.com