



FESTIVE MENU

STARTERS

White onion soup, truffled 'Cheddar' croquette (*pb*)
Heritage beets, quinoa, vegan curds, hazelnuts (*pb*)
Smoked mackerel crumpet, pickles, radish
Ham hock terrine, cornichons, remoulade

MAINS

Norfolk turkey, sage stuffing, bread sauce, pigs in blankets, roast potatoes, honey roast parsnips, sprouts and chestnuts, roasting juices
Hampshire pork rib-eye, glazed carrots, trotter gravy
Chalk stream trout, mussels, white beans
Roast cauliflower risotto, toasted almonds, 'feta' (*pb*)
Celeriac and Tunworth pie, greens (*v*)

PUDDINGS

Christmas pudding, custard
Sticky toffee pudding, clotted cream
Cherry and almond trifle (*pb, gf*)
Chocolate tart, condensed milk ice cream
Crème brûlée, cranberry shortbread (*gf*)

SIDES

£5

Sprout tops, chestnuts
Carrots and parsnips
Garlic and parmesan mash
Pub chips
Butterhead lettuce, shallots, lemon

BRITISH CHEESEBOARD

£9.5

Served with sourdough crackers, real ale and onion chutney

Spennymoor, Yorkshire
Ewe's milk, soft, unpasteurised

Kidderton Ash, Cheshire
Goat's milk, semi soft, pasteurised

Cashel Blue, Tipperary
Cow's milk, soft, pasteurised

Black Bomber Cheddar, Snowdonia
Cow's milk, hard, pasteurised

2 courses for £36

3 courses for £42

Sides and cheese will be charged as an additional course

Available 24th Nov – 24th Dec

£15 per person deposit required for all festive menu bookings

Pre-order required for tables of 9 or more



Scan to book or speak to a team member
thegreeneoak.co.uk/christmas

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.