

The Greenhill Hotel

Christmas Menu 2011

£18.95

Two Courses

£23.95

Three Courses

Lunch served 12.00pm - 2.00pm
(excluding Sunday lunchtime)

Dinner served 6.00pm - 9.00pm
(excluding Friday and Saturday evenings)

Please telephone us on
016973 43304
to reserve your table

To Start

Spiced Butternut Squash Soup (v)
topped with cream and crispy leeks

Pan Fried Button Mushrooms (v)
in a creamy stilton and port sauce
served in a filo pastry basket

Steamed Mussels
drizzled with garlic and herb butter
served over winter leaves

Medley of Tropical Fruits (v)
spiked with vodka
and topped with iced sorbet

Oak Smoked Chicken Caesar Salad
served on a bed of mixed leaves
with bacon and parmesan shavings
topped with caesar dressing

Main Course

Roast Breast of Cumbrian Turkey
served with a chipolata and bacon roll
home made cranberry relish
and savoury stuffing

Stilton and Cranberry Tartlet (v)
served warm with a dressed
walnut and rocket salad

Crispy Half Roast Duckling
served on a bed of braised red cabbage
drizzled with cointreau and orange sauce

Pan Fried Medallions of Pork Fillet
with caramelised apples
in a sage and cider sauce

Poached Fillet of Salmon
topped with sunblushed tomatoes
and finished with lime and parsley butter

For Dessert

Traditional Christmas Pudding
served with rum sauce

Banoffee Cheesecake
with toffee pecan sauce

White Chocolate Mousse
with blueberry compote

Festive Berry Trifle Chantilly
with praline

Spiced Fruit Strudel
with cinnamon flavoured cream

Local Stilton Cheese
served with celery, grapes and oatcakes

To Finish

Freshly Brewed Coffee
with Mince Pies