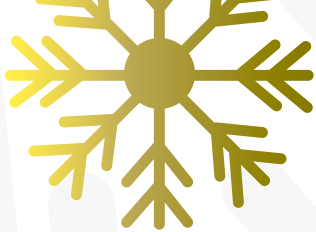




CHRISTMAS MENUS



FESTIVE MENU

1 course £21.95 / 2 courses £28.95 / 3 courses £34.95

STARTER

French onion soup, *gruyere croute*

Smoked duck, *carrot puree, mandarin gel, parsnip crisp*

Peppered mackerel pâté, *dill pickled cucumber, toasted sourdough*

Courgette rillettes, *redcurrants, toasted brioche*

MAIN

Classic roasted turkey, *pig in blankets*

Overnight braised beef cheek, *confit vegetables, garlic mash potatoes*

Celeriac medallions, *honey baked apple, candied beetroot, hazelnut crumb, mulled wine sauce*

Salmon fillet, *preserved lemon and herby giant cous cous, caper beurre noisette*

Family style seasonal vegetables

SWEET

Christmas pudding, *Cointreau Chantilly, torched clementine*

Mulled fruit trifle

Tiramisu cheesecake

TEA, COFFEE & MINCE PIES



BRUNCH

Boxing Day & New Years Day Brunch, 11am-3pm

Scrambled egg on toast **£6.95**

Add:

Smoked salmon + **£4.00**

Ham + **£2.50**

Guacamole + **£2.50**

Mushrooms and spinach + **£2.50**

Eggs Benedict **£6.95**

Eggs Royale **£8.95**

Eggs Florentine **£6.95**

Breakfast bap **£7.95**

bacon, sausage, fried egg

Add: Hash brown **£1.50**

Waffles, *maple syrup, bacon* **£9.95**

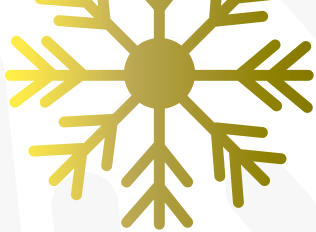
Waffles, *maple syrup, Chantilly, berry compote* **£9.95**

Spanish frittata, *salsa, guacamole, salad* **£8.95**

Honey yoghurt, *flapjack, berry compote* **£6.95**

Festive bap (Boxing Day only) **£9.95**

Turkey, stuffing, pigs in blankets, cranberry sauce, gravy



CHRISTMAS DAY

Adult £90.00 / Child £45.00

ARRIVAL GLASS OF BUBBLY

STARTER

French onion soup, *gruyere croute*

Game terrine, *pickled wild mushrooms, hedgerow and gin gel, toasted focaccia*

Grilled king prawns, *Bloody Mary gel and charred gem*

Twice baked goats cheese soufflé, *figgy chutney, rocket and walnut salad*

MAIN

Classic roasted turkey, *pig in blankets*

Loin of veal, *caramelised pear, pickled red cabbage, blue cheese sauce*

Herb crusted smoked haddock, *potato fondant, leek and watercress sauce*

Celeriac medallions, *honey baked apple, candied beetroot, hazelnut crumb, mulled wine sauce*

Family style seasonal vegetables

SWEET

Christmas pudding, *Cointreau Chantilly, torched clementine*

Ginger crème brulee, *rhubarb compote, crushed pistachios*

Dark chocolate torte, *winter berries*

COFFEE & MINCE PIES

TAKE A LOOK AT OUR GREAT
SELECTION OF WINES TO
ACCOMPANY YOUR MEAL



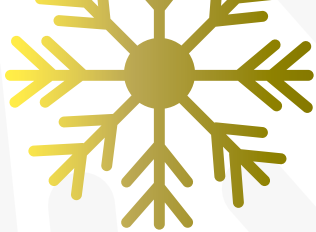
AVAILABLE FROM £22.00 A BOTTLE

Enquire about our full wine list on booking.

THE GREENHOUSE

Wadswick Green, Corsham, Wiltshire SN13 9RD





NEW YEARS EVE

£100.00 per person, 7pm-1am

GLASS OF BUBBLY AT MIDNIGHT AND ENTERTAINMENT

STARTER

Cured salmon, *mooli remoulade, wasabi*
Confit duck leg bon bon, *pickled red cabbage and apple slaw, prune puree*
Mushroom and roasted chestnut pâté, *torched cranberries, flatbread shards*

SORBET COURSE

MAIN

Loin of venison, *duchess potatoes, root vegetable puree, garden greens, port and berry sauce*
Baked cod loin, *winter vegetables, mornay sauce, prawn in blanket*
Pecan tartlet, *salt baked beets, tarragon and goats cheese mousse*

SWEET

Selection of local cheese, *honey baked figs, port gel*
Prosecco jelly, *blackcurrant sorbet, brandy crisp*
Pistachio dacquoise, *raspberry mousse, caramelised white chocolate*

CHOCOLATE TRUFFLES & COFFEE

WHY NOT ENJOY A BOTTLE OF
PROSECCO TO CELEBRATE?



AVAILABLE FROM £36.50 A BOTTLE

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THE GREENHOUSE

Wadswick Green, Corsham, Wiltshire SN13 9RD





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