



New Years Eve

FROM 6.30PM - 9.30PM | £65 PER PERSON
PLUS LIVE SINGER FROM 9PM

SNACKS

Celariac, apple & eel

Chicken liver parfait, wild rice

Beef croustade, gherkin, cured egg yolk

BREAD

Lovingly artisan sourdough, winter tarn butter (v,gfa)

STARTERS (Please choose one)

Carrot, smoked cods roe, langoustine bisque (gf)

Smoked potato, egg yolk, truffle, crispy onions (v)

Beef fat crumpet, beef ragu, pickled onion, black garlic, parmesan

MAINS (Please choose one)

Halibut, cauliflower, vermouth sauce, clams, lemon, chive (gf)

Duck breast, duck ragu, fondant potato, beetroot, kale, black garlic, jus (gf)

Beef fillet, potato terrine, leek, beer braised onion, horseradish emulsion, jus (gfa)

Cauliflower steak, tikka sauce, lemon yoghurt, pickled grapes, puffed rice, herb basmati (v,dfa, gfa)

DESSERTS (Please choose one)

Jerusalem artichoke rice pudding, wild rice, honeycomb (v,gf)

Basil parfait, aero, blackberry, caramelised white chocolate (gf)

Lemon tart, Italian meringue, champagne sorbet

CHEESE (£10 per person supplement)

Trio of Thornby Moor Cheese (made 30 miles from here) served with chutney & crackers

Cheeses: Blue Whinnow, Cumberland Farm Hard Cheddar, Crofton Semi-Soft

An optional 10% service charge will automatically be added to your bill. Please speak to your served if you wish to opt out. 100% of the service charge & cash gratuities are evenly split between all employees.

V- Vegetarian | GF- Gluten Free | DF- Dairy Free

GFA- can be adapted to be gluten free | DFA- can be adapted to be dairy free

Please make us aware of any allergy or dietary requirements upon ordering.



THE GREENHEAD
HOTEL