

GREENWOOD

CHRISTMAS MENU



STARTERS

- Roast celeriac and chestnut soup (V)
- Pork, veal and pistachio terrine, spiced cranberry chutney, toasted sourdough
- Salmon gravadlax, pickled fennel and cucumber, crème fraîche
- Heritage beetroots, pickled apple, smoked almonds, bitter leaves (VEGAN) (GF*)

MAINS

- Roast free range Lincolnshire turkey, pigs in blankets, bread sauce, chestnut stuffing, duck fat roast potatoes, Brussels sprouts, roasting juices
- Braised Longhorn short rib of beef, creamed mashed potatoes, spiced parsnips, watercress, truffle jus (GF*)
- Herb crusted fillet of Peterhead cod, crab mousseline, seashore vegetables
- Chargrilled cauliflower, cannellini bean purée, salsa verde, crispy shallots (VEGAN)

DESSERTS

- Georgie Porgie's Devonshire Christmas pudding, brandy custard
- Baked vanilla cheesecake, spiced winter fruits, toasted almonds
- Chocolate panna cotta, clementines, shortbread
- Pineapple carpaccio, coconut sorbet, pomegranate (VEGAN) (GF*)

GREENWOOD
CHRISTMAS MENU



THREE COURSES £29

THREE COURSES £39

WITH HALF BOTTLE OF WINE OR TWO BOTTLES OF BEER

THREE COURSES £45

WITH PROSECCO* ON ARRIVAL AND HALF
BOTTLE OF WINE OR TWO BOTTLES OF BEER

**UPGRADE TO CHAMPAGNE FOR £4 ADDITIONAL*

170 VICTORIA ST, WESTMINSTER, LONDON SW1E 5LB
020 3058 1000 | GREENWOODLONDON.COM

ETMGROUP.CO.UK