

— the —
GREENBANK

— EASTON —

CHRISTMAS MENU

- SERVED FROM -
THURSDAY 28TH NOVEMBER
- TO -
SATURDAY 21ST DECEMBER

LUNCH 12PM-3PM | TUES-SAT
DINNER 5PM-9.30PM | MON-SAT

TWO COURSES £28.50 | THREE COURSES £35.00

TO START

Ham Hock Scotch Egg **GFO**
pea pureé, pea shoots, parmesan salad

Pan-Fried Mackerel **GF**
roast beetroot salsa, horseradish yogurt, lemon-dressed watercress

Celeriac Fondant **VIGFIVGO**
caramelised cauliflower pureé, crispy fried wild mushrooms

MAINS

Citrus-Braised Pork Belly **GF**
potato terrine, quince pureé, black pudding, charred leek, cider jus

Pan-Roasted Duck Breast **GF**
fondant potato, heritage carrots, red cabbage, blackberry jus

Mushroom & Leek Pativier **VGIGFO**
fondant potato, braised red cabbage, heritage carrots,
cauliflower pureé, vegetable gravy

Herb-Crusted Market Fish **GFO**
butter-poached prawns, braised fennel, butter bean mash, crab bisque

TO FOLLOW

Spiced Chocolate & Whisky Caramel Tart **VG**
vanilla ice cream

Sticky Toffee Pecan & Apple Cake **V**
Calvados-poached apple, cream

Chocolate Delice **VIGF**
cherry sorbet, chocolate crumb

Cornish Yarg **V. GFO**
pear chutney, crackers

SELECTION OF ICE CREAMS AND SORBETS

TERMS AND CONDITIONS

RESERVATIONS

Christmas Bookings are now being taken for 28th November until 21st December. Reservations for Lunch and Dinner are available for groups of two or more people, Monday-Saturday. Please be aware a 12.5% service charge will be added to your food and drink bill on the evening.

MENUS

Our chefs have carefully chosen what food they would like to showcase using seasonal, sustainable and locally sourced ingredients. For advice on ordering, speak with a member of the team; the menus have been designed to be easily altered to cater for all allergies.

V vegetarian **VG** vegan **GF** gluten free | **VGO** vegan option **GFO** gluten free option

CONFIRMATION OF BOOKING

In order to finalise your booking, a completed pre-order must be returned to us a minimum of two weeks before the date of your booking. All bookings are also required to pay a £10 per person deposit in advance to confirm the table. This deposit can be paid by cash or card, in person or over the phone, and must be paid a minimum of two weeks before your booking. This full deposit will then be redeemed against your final bill. Any last minute bookings will be permitted at the management's discretion depending on availability. There are some evenings which prove to be more popular than others in this time, so we advise booking early to avoid disappointment.

CANCELLATIONS AND MODIFICATIONS

We understand that sometimes, for whatever reason, bookings need to be cancelled. Let us know a minimum of 7 days before your booking and we will offer you a full refund of your deposit. If you would like to add or remove a guest, please let us know a minimum of 48 hours in advance and we will do our best to accommodate any changes. However, for any drop-outs not notified 48 hours in advance, we will deduct the £10 deposit for each no-show as our chefs and staff will have already begun preparations for your arrival.

PRIVATE BOOKINGS

We have a lovely bright and spacious function room at the Greenbank, available for private hire for larger bookings. For more information, email us at: info@thegreenbankbristol.co.uk

HOW TO BOOK

Our management team are waiting to hear from you via email at info@thegreenbankbristol.co.uk

If you are unable to use email, our phone number is 0117 939 3771, or perhaps ask a staff member for more information next time you are in the pub for a drink or meal.

**WE THANK YOU FOR YOUR ONGOING SUPPORT
AND LOOK FORWARD TO WELCOMING YOU
FOR SOME FESTIVE CHEER!**