

— the —
GREENBANK
— EASTON —

CHRISTMAS MENU

SERVED FROM
THURSDAY 27TH NOVEMBER
TO
SATURDAY 20TH DECEMBER

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

TWO COURSES £30.00
THREE COURSES £37.50

TO START

VENISON CARPACCIO GF

smoked butter beetroot, burnt apple purée, hazelnut salsa, pickled granny smith

MACKEREL RILLETTE GF

rustic hashbrown, spring onion & parsley mayo, fennel, orange & caper salad

BROWN BUTTER ROAST CAULIFLOWER V/GF/VGO

Jerusalem artichoke purée, wild mushrooms, chestnuts, crispy sage

CARAMALISED FENNEL, ONION & WHITE BEAN SOUP V/VGO/GFO

focaccia

MAINS

PAN-ROASTED DUCK BREAST GF

potato & duck leg rosti, caramelised fennel & orange, Jerusalem artichoke purée, tenderstem broccoli, blackberry jus

QUINCE-STUFFED PORCHETTA GF

potato fondant, shredded chesnut sprouts, heritage carrots, cider peppercorn

MUSHROOM, DATE & CHESTNUT PITHIVIER V/VGO/GFO

burnt apple purée, braised red cabbage, potato fondant, heritage carrot, tenderstem broccoli, vegetable gravy

MARKET FISH OF THE DAY GF

saffron potatoes, garlic samphire, brown shrimp, spinach, bouillabaisse

TO FOLLOW

DARK CHOCOLATE POTS DE CRÈME V/GFO

white chocolate truffle, passionfruit, ginger nut crumb

PEAR, MAPLE & PECAN TART V/VGO

apple sorbet, apple crisp

WHISKY & MISO PANNA COTTA V/GF

blackberries, candied walnuts

WELSH RAREBIT CROQUETTES V

pickled walnut

SELECTION OF ICE CREAMS AND SORBETS

TERMS AND CONDITIONS

RESERVATIONS

Christmas bookings are now being taken for 27th November until 20th 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** GLUTENFREE

VO VEGETARIAN OPTION **VGO** VEGAN OPTION **GFO** GLUTENFREE 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.

Please note - reservations for our Christmas menu cannot be made online through ResDiary.

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