

— the —

GREENBANK

— EASTON —



Christmas Menu

SERVED FROM
Thursday 26th November
TO
Saturday 19th December

LUNCH 12pm – 3pm | Tuesday–Saturday
DINNER 5pm – 9.30pm | Monday–Saturday

TWO COURSES £32.50
THREE COURSES £38.50





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EASTON

Christmas Menu

To Start

Mushroom Parfait **V/GFO**
mushroom crisps, pickles, toast

Norwegian Sea Trout Gravlax **GFO**
dressed fennel & blood orange, rye bread

Smoked Beetroot Panisse **VG/GF**
spiced pumpkin purée

Venison Carpaccio **GF**
pear & walnut salsa

Mains

Roast Bronze Turkey **GF**
OR

Salt-Baked Celeriac & Pumpkin Seed Salsa **VG/GF**
pumpkin purée, braised red cabbage, roast carrots, roast potatoes, gravy

Baked Mackerel **GFO**
bouillabaisse, prawns, mussels, saffron potatoes, rouille

Braised Ox Cheek **GF**
pommes purée, confit carrot, buttered kale, red wine jus

To Follow

Guinness Cake **V/GF**
Baileys cream, blackcurrant sorbet

Burnt Sugar Pannacotta **VG/GF**
Rooibos roasted plum, plum sauce

Panettone & Marmalade Bread Pudding **V**
custard

Solstice Cheese **V/GFO**
coffee biscuits, honeyed pear

V Vegetarian | **VG** Vegan | **GF** Gluten Free
VO Vegetarian Option | **VGO** Vegan Option | **GFO** Gluten Free Option





Terms and Conditions

Reservations

Christmas bookings are now being taken for the 26th November until the 19th December. Reservations for lunch and dinner are available for groups of two or more people, Monday-Saturday (lunch service Tuesday-Saturday). Please be aware a 12.5% service charge will be added to your food and drink bill on the day.

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.

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VO Vegetarian Option | **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. The full deposit will 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 here at the Greenbank, available for private hire for larger groups. For more information, please email our Events Manager at events@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!

