



# Green Park

## Brasserie

Gastrobar ■ Live Music ■ Function Rooms

### Christmas Evening Menu for December 2014

**Three Courses, Coffee and Chocolate Mints and Disco**

**Reduced Rate, £23.00**

on 1<sup>st</sup>, 2<sup>nd</sup>, 3<sup>rd</sup>, 4<sup>th</sup>, 8<sup>th</sup>, 9<sup>th</sup>, 10<sup>th</sup>, 15<sup>th</sup>, 16<sup>th</sup>, 22<sup>nd</sup>, 23<sup>rd</sup> December

**Special Rate, £28.00**

on 28<sup>th</sup> & 29<sup>th</sup>, November and 11<sup>th</sup> & 17<sup>th</sup> December

**Full Rate, £35.00**

on 5<sup>th</sup> & 6<sup>th</sup>, 12<sup>th</sup> & 13<sup>th</sup>, 18<sup>th</sup>, 19<sup>th</sup> & 20<sup>th</sup> December

**Tomato and Basil Soup, Crispy Sage & Thyme Croutons**

**Crayfish and Smoked Salmon Cocktail with  
Granary Crostini and Horseradish Butter**

**Somerset Brie, Cranberry and Roast Beetroot Tart, Herb Leaf Salad  
with a White Balsamic Glaze**

**Chicken, Bacon and Mushroom Terrine, Herb Leaf Salad and Piccalilli**

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**Traditional, Local, Roast Turkey, Honey & Mustard Glazed Pigs in Blankets,  
Cranberry Stuffing, Roast Potatoes and  
Panache of Seasonal Vegetables**

**Slow Roast Loin of Pork with Caramelised Apple & Sage, and Cider Jus, Roast  
Potatoes, and Panache of Seasonal Vegetables**

**Grilled Fillet of Seabass with a Crab and Lemon Risotto, Parsley, Lemon and  
Roast Garlic Sauce and Seasonal Vegetables**

**Butternut Squash, Roast Aubergine, Roast Courgette and Tomato Crumble with  
Seasonal Vegetables and Bubble & Squeak**

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**Christmas Pudding with Brandy Vanilla Sauce**

**Dark Chocolate and Orange Brownie with Cinnamon Marscapone**

**Stem Ginger Bread & Butter Pudding with Vanilla Custard**

**Lemon, Mango and Blackcurrant Marshfield Farm Sorbet**

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**Filter Coffee and Elizabeth Shaw Chocolate Mint Crisps**

**Service Charge is not included, and is left to your discretion**