

GREEN MAN FESTIVE MENU 2025

We love Christmas here at The Green Man – it's a time to celebrate with friends and family and to spread some well-deserved Festive Cheer, especially after what has been a very challenging year for everyone.

So, come, celebrate with us and we will guarantee that you will be welcomed with a warm smile, delicious food, great music, and wonderful wine in our lavishly decorated Christmas Marquee which will ensure you and your guests have a Christmas celebration you will always remember. We know just how important your perfect Festive get together will be, whether it's sharing it with friends, family, work colleagues or a mixture of all of them!

Should you or your company be looking for somewhere for exclusive use then The Green Man is just the place! We can host private parties from 40 – 160! Please ask for prices and menus for private use of our luxury marquee, private use of the Green Man or sole use of both The Green Man and our Festive Marquee

Our Christmas Festive menu is served Wednesday to Saturday Lunches and Wednesday and Thursday Evenings as of 3rd December through to lunch on 20th December 2025

STARTERS

Home Smoked Duck Breast Salad, Mulled Poached Pear, Salad Leaves, Avocado, Pine nuts with a Balsamic Dressing (GF & DF)
– contains nuts)

Or

Cold Asparagus with a Mango, Chilli and Tomato Salsa and an Olive Oil & Balsamic Dressing (DF, GF, V & VG)

Or

Homemade Cream of Broccoli and Stilton Soup (V- GF on request)

Or

, Nick's famous Smoked Salmon Parcel filled with Norwegian Prawns Marie Rose, Pickled Vegetables & Lemon

Or

Smooth Chicken Liver Parfait with a touch of Cream, Redcurrant and Brandy, served with a Festive Chutney, Baby Silver Skin Onions, Cornichons and Crusty Bread (GF on request)

MAIN COURSES

Traditional Bronze Roast Turkey Breast with Cumberland Spiced Sausage meat stuffing. Served with Pigs in Blanket, Homemade Cranberry Sauce and Rich Gravy

Or

Belly of Pork with a Thyme, Apricot, Sage and Crispy Onion Stuffing Balls, Creamed Savoy Cabbage, Bacon, Caramelised Apple and a Rich Calvados Sauce

Or

Finest 28-day dry aged Fillet Steak with a Wild Mushroom and Tarragon infused Cream Sauce (GF)
(Supplement of £10pp)

Or

Scottish Salmon Wellington wrapped in an all-Butter Puff Pastry,
with a Shallot, Tomato, Dill & White Wine Cream Sauce (GF on request)

Or

Green Man Festive Chestnut Roast – medley of Rice, Onion, Mushroom, Chestnut and Cranberry.
Topped with Pumpkins Seeds and served with Veggie (GF, V, DF, VG – main contain nuts)

All the above main courses are served with Roast Potatoes, Cauliflower Cheese (not GF/DF) and Panache of Vegetables served family style

DESSERTS

Traditional Rich Spiced Fruit Christmas Plum Pudding served with Brandy Sauce
(V&VGN - may contain nuts, milk and eggs in factory where made
- GF on request & GF & VGN to be served with VG Custard)

Or

Pineapple & Ginger Pudding

Charred Pineapple & Coconut and Rum Sauce (V,VGN, DF)

Or

White Chocolate Cheesecake served with Mandarin/Clementine Compote and a Dark Chocolate Sauce

Or

Selection of Finest English and Continental Cheese. Served with Biscuits, Celery and Grapes (GF on request)

£36 for 2 courses

£46 for 3 courses

Plus optional 10% service charge and inclusive of VAT at current rate