

GREEN MAN DINNER DANCES 2025!

And we are back!

Our dates are set, band is booked and the menu is tweaked and sounds delicious and we are ready to Party!

We love a good Christmas party here at The Green Man and every year we are amazed how great these evenings are and love to see so many of you returning for 2025 – obviously the word is spreading as we fill up for this years Festive Season!

We can't wait to spoil you with our Christmas Dinner Dance Celebrations, which will be even more unforgettable than last year! We hope you are ready for a wonderful evening of dancing, laughter and spending precious time celebrating with friends and family and look forward to welcoming you back once again and for those visiting for the first time, you are in for a treat!

So, come, celebrate with us and we will guarantee that you will be welcomed with a warm smile, delicious indulgent Festive food, great music, hand-crafted Cocktails, and wonderful wine in our lavishly decorated Christmas Marquee.! 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!

Our luxury fully heated marquee, with its Twinkling starlight ceiling, decorated in the Finest Christmas Spirit, will be "the festive destination" place to be seen at this December. After dinner, don't think twice about taking your Christmas spirit to the dance floor with our wonderful friends, The Saviours of Soul, and be prepared to dance the night away - all created to keep you celebrating in Green Man Festive Style throughout December 2025. Please note that for any bookings under 8 guests there may be the possibility for being seated with other bookings.

Dates for our Festive Christmas Party Nights this year are Friday 5th, Saturday 6th, Friday 12th, Saturday 13th, Friday 19th and Saturday 20th December and tickets are £75 per person to include 3 course dinner and entertainment. For those of you booking and paying your deposit of £10pp, by 29th September, you will be upgraded to a welcome VIP glass of fizz per person on arrival.

The evenings start with Drinks from 6.30pm, Dinner Served at 7.15pm prompt, with our fantast band starting at 9pm, last orders at 11.30pm and Carriages at midnight.

So many of you have already been in touch re booking up so please do look at our gorgeous festive menu and book your table now for guaranteed festivities with family and friends. Without even really advertising yet, these are proving HUGEY popular - so if it tickles your Festive Taste buds, don't delay and make sure you book in early. Please contact us via calling 01403-710250 or emailing us at greenmanpartridgegreenbookings@hotmail.com

We really do hope we will have the pleasure of welcoming you and your colleagues to The Green Man for your Christmas Party and look forward to hearing from you in due course.

As always stay safe.

Kind regards

Becky and the Green Man Team

DINNER DANCE MENU 2025

STARTERS

Green Man Smoked Salmon, Sicilian Lemon, Herbed Crème Fraiche layered Terrine, Fennel and Cucumber Salad

Or

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)

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

Roast Sirloin of Dry Aged Beef served Medium, Homemade Yorkshire Pudding and Nick's famous "Proper Rich Gravy" (GF on request)

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)

Drinks and Wine are not included and will be charged accordingly.

Unfortunately, due to the nature of the event, we are unable to cater for different dietary requirements apart from DF, GF, V & VG and these are indicated besides each dish.

We are also unable to diverse from the menu/dishes above or substitute/omit ingredients from the dishes.

Our menu contains nuts, milk, gluten, sesame and other allergens. All our food is prepared in a kitchen where nuts, milk, gluten, sesame and other known allergens may be present. We take precautions to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen.

Our dish descriptions may not include all of the ingredients used to make the dish.