

# CHRISTMAS MENU

SERVED DAILY 10am - 3pm

## BRUNCH

### GREENHOUSE FULL ENGLISH £11.95

Two sage and thyme sausages, two rashers of bacon, two free-range eggs of your choice, roast beef tomato, roast field mushroom fried potato and homemade toast

### EGGS BENEDICT £9.95

Honey glazed ham served on a homemade English muffin, sautéed spinach, two free-range poached eggs, homemade hollandaise and grated nutmeg

### FRENCH TOAST £8.95

Homemade Panettone dipped in a cinnamon and nutmeg spiced egg, lightly fried and served with a raspberry compote, spiced apple and maple syrup  
Add crispy streaky bacon £1.50

### HOT SMOKED HADDOCK BRUSCHETTA £10.95

Chargrilled sourdough served with fresh spinach, hot smoked haddock, thyme-infused fried potato, hollandaise and topped with soft poached eggs and lemon balm

### BAKED EGGS £10.95

Leek, potato and rosemary ragu, served in a pan with two free-range eggs topped with truffle and served with a homemade warm cheese scone

Add hot smoked haddock or crispy bacon £1.50

### EGGS ON TOAST HOMEMADE BREAD TWO EGGS OF YOUR CHOICE £5.95

Add Some Extras:

Salmon, bacon, sausage, avocado, tomatoes, chorizo, mushrooms, fried potatoes £1.50

## LUNCH

### TURKEY MEATBALLS £12.95

Slow-cooked turkey meatballs with oven-roasted rosemary and garlic-infused tomato sauce served on fresh spaghetti and topped with Grana Padano and fresh parsley

### BRAISED BEEF CHEEK PAPPARDELLE £12.95

Slow-cooked braised beef cheek ragu, fresh pappardelle, horseradish cream cheese and topped with pickled walnuts and sweet carrot crisps

### SPICED BUTTERNUT TORTELLINI £11.95

Homemade tortellini, filled with a lightly spiced butternut, served with a roast vegetable medley and topped with parmesan and parsnip crisps

### MIXED SEAFOOD RISOTTO £13.95

King prawns, smoked haddock and black mussels served in a bay leaf infused risotto with our speciality prawn bisque, courgette and topped with salty fingers and parmesan

### FESTIVE SIDES £4.95

Brussels sprouts: pan-fried with crispy bacon and grated pickled walnuts

Roast vegetable medley: roast baby root vegetables, with rosemary-infused butter

Oven-roasted potatoes: slow-roasted potatoes, lemon thyme and topped with crème Fraiche

Brussels sprouts: pan-fried with cranberries and grated pickled walnuts

THE  
GREENHOUSE  
KITCHEN

