



A glass of Prosecco Corte on arrival

STARTERS

Butternut squash, orange & chestnut soup (v)

Potted Devon crab, pickled fennel, watercress

Chicken liver parfait, winter pickles, quince jelly

Gressingham duck, juniper & coriander croquettes, apple & walnut salad, herby crème fraîche

JUDE'S LEMON SORBET

MAINS

All served with goose fat roast potatoes and honey roasted carrots & parsnips

Pan fried sea bass, fennel, orange & watercress pearl barley, mixed herb gremolata

Crown of English Rose turkey, honey glazed gammon, seared goose breast, pigs in blankets, bread sauce, Brussel tops & chestnuts

Spiced cider braised pork belly, Bramley apple purée, red cabbage & cranberries

Beetroot, fennel & mixed nut roast, Bloody Mary sauce, Jerusalem artichokes, olive oil roast potatoes (v) (gf)

6oz Aberdeen Angus sirloin, triple cooked chips, roasted shallots, watercress, béarnaise

PUDDINGS

Bramley apple & cranberry crumble, custard

Christmas pudding, brandy butter ice cream

Pear, fig, honey & cinnamon tart, crème fraîche ice cream

Salted chocolate, redcurrant & orange tart, Jude's caramel ice cream

TO FINISH

Coffee & mince pie

4 courses Adult £70 Child £45

Children's portions are available for most dishes. Please ask for more details. A discretionary 12.5% service charge will be added to your bill (v) suitable for vegetarians, (gf) gluten free. Fish dishes may contain small bones. If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal. If you do have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service.

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