



THE GRANTCHESTER GREEN MAN



FESTIVE MENU



2 COURSES £36PP | 3 COURSES £43PP
AVAILABLE FROM 20TH NOVEMBER - 24TH DECEMBER 2026



APERITIFS - £9

White Christmas Sangria - Poinsettia Prosecco



STARTERS

Sweet Roasted Parsnip, Honey & Thyme Soup (VGN/GF)
local honey & thyme topped with parsnip crisps

Prawn Cocktail

served in a vol au vent, Marie Rose sauce, crisp baby gem, lemon

Venison & Beef Shin Terrine,
sticky fig relish, rosemary & thyme focaccia

Charred Fig & Winter Salad (VGN/GF)
winter leaves, pomegranate, maple roasted pecans, maple dressing

MAIN COURSES

Traditional Roast Turkey (GF)
wrapped in bacon, sage & onion stuffing, pigs in blankets, garlic & herb roasted potatoes, vegetables of the season, gravy

Fresh Pumpkin & Sage Tortellini (VGN)
vegan butter, garlic, roasted chestnuts, roscoff onions, crispy sage

Smoked Haddock & Prawn Gratin
creamy leek sauce, cheddar crumb, buttered greens

9oz Rib-Eye Steak (SURCHARGE £8) (GF)
Koffman fries, rocket, parmesan & tomato garnish, chimichurri

SIDES & EXTRAS FOR THE TABLE

Pigs in blankets (GF) (X6) 8.5 | Goose fat roasties (GF) 6.5 | Brussels sprouts & crispy smoked bacon (GF) 8.5 | Yorkshire puddings, gravy (x4) 12

DESSERTS

Christmas Pudding - creme anglaise (V)

Chocolate Torte - chocolate soil, clementine sorbet (GF/VGN)

Raspberry & White Chocolate Roulade - fresh raspberries, berry coulis (GF)

Cheese Plate - Black Bomber, cranberry Wensleydale, artisan crackers, fig chutney, grapes



Deposits and T&C's

A £10 per person non refundable deposit to confirm reservation with a pre order 3 weeks in advance.

When ordering your food and drink please inform a member of the team if you have a food allergy or intolerance. Please note that traces of allergens used in the kitchen may be present.

A discretionary service charge of 12.5% will added to your bill. All prices include VAT