

The  
**GREEN MAN**  
Community Owned Free House



Thriplow Village Christmas Dinner

Friday 18<sup>th</sup> December 2015

7pm arrival for 7:30pm sit down

**TO START:**

Jerusalem artichoke soup, shallots, English truffle oil, crusty bread, English butter  
Ham hock, rabbit & winter mushroom terrine, toasted sourdough & spiced apple compote  
Home cured treacle salmon, beetroot & horseradish

**TO FOLLOW:**

Pan fried locally caught fish, creamed leek, spinach & sautéed potato  
28 day aged fillet of Buccleuch beef, triple cooked chips, anchoiade dressed leaves & red wine jus  
(£6 sup)  
Roast Turkey breast & leg, duck fat roast potatoes, maple roast parsnips, glazed carrots, cabbage,  
Brussel sprouts, sage & onion Yorkshire pudding & red wine jus  
Nut roast, buttered potatoes, maple roast parsnips, glazed carrots, cabbage, Brussel sprouts, sage &  
onion Yorkshire pudding & onion gravy

**TO FINISH:**

Cinnamon & ginger spiced sponge, toffee sauce & root ginger ice cream  
Dark chocolate brownie, hot chocolate sauce & traditional vanilla pod ice cream  
Selection of British cheese, salted crackers, pear, apple & walnut chutney (£4 sup)

£25 for 3 courses

Please notify us at the time of booking of any dietary requirements, allergens or intolerances