



Christmas Menus 2009

Following on from the success of previous years we have kept with the same format for Christmas at The Green. We are still offering a choice of three menus and so as to get you in the festive mood Christmas crackers are still free to all our guests.

Last year many parties asked if they could add “extras” to their menus such as a welcome drink to start or mince pies to follow. Naturally this is something we can offer so as to make things run as smoothly as possible this year we are providing a suggested list to chose from.

Please note provisional bookings will be held for one week unless confirmed with a deposit. If the deposit fails to be paid we will assume the booking is no longer required and it will be cancelled. Please see the terms and conditions for further details.

As a goodwill gesture to all our customers we have not increased our prices this year so take this as an opportunity to enjoy an extra glass of mulled wine!

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Suggested list of extras

Arrival drinks

Home-made mulled wine £3.00 per 175ml glass

White peach bellini, £6.00 per 175ml glass

Champagne Moutard brut reserve NV, £6.00 per 175ml glass

Afters

Somerset stilton and water biscuits with
50ml glass of Taylors LBV £6.50

Foundstone Raisined Semillon £12.00 per 375ml bottle
(A fantastic dessert wine made from late harvest grapes)

Filter coffee with mince pies £2.00 per person



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29 CLERKENWELL GREEN LONDON EC1R 0DU
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MENU ONE

Pea and ham soup

Crispy pancetta, artichoke and quail egg salad

Toasted goat's cheese with tomato compote

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Roast turkey and ham with traditional trimmings

Roast pheasant with cabbage, bacon and prunes

Baked salmon, tarragon mousseline and roast fennel

Vegetable timbale with rocket, parmesan and tomato coulis

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Plum pudding with brandy sauce

White chocolate and whiskey cheesecake

Apple and cinnamon crumble with Christmas pudding ice cream

£28.50 per person

An optional 12.5% service charge will be added to your final bill



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MENU TWO

Nepe, tattie and haggis soup

Home-smoked duck, piquant beetroot and orange salad

Stilton stuffed field mushroom

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Rump of lamb with apricot stuffing, clapshot
and mustard jus (pre-ordered medium rare or well done only)

Roast turkey and ham with traditional trimmings

Roast sea bass, braised leeks, clam and mussel broth

Feta, black olive and tomato parcel

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Plum pudding with brandy sauce

Winter berry bread and butter pudding with custard

Apple tatin with crème fraiche

£31.50 per person

An optional 12.5% service charge will be added to your final bill

MENU THREE



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Jerusalem artichoke, lemon oil and pine nut soup

Pickled salmon, peppercorn vinaigrette, honey and mustard dressing

Rustic country terrine with spiced plums and Melba toast

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Roast turkey and ham with traditional trimmings

Roast partridge, wild mushroom, crispy pancetta and game chips

Caramelised shallot tatin, blue cheese mousse and balsamic dressing

Fillets of sole with watercress cream and vegetable ribbons

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Plum pudding with brandy cream

Eggnog brulee

Chocolate and hazelnut marquise with white chocolate sauce

£36.00 per person

An optional 12.5% service charge will be added to your final bill

Christmas bookings - Terms and conditions



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1. Christmas bookings are considered provisional until a £10 per head deposit has been received. Upon receipt of said deposit bookings will be confirmed by The Green. Provisional bookings will be held for one week and cancelled unless a deposit is paid.
2. Each group must order from the same menu.
3. We will require complete food choices a minimum of 14 days in advance of booking dates. Please notify us at this stage should there be any guests with special dietary requirements.
4. If for any reason a confirmed booking is cancelled by the organiser the deposit is deemed non refundable.
5. Confirmed booking numbers may only increase if availability allows, if numbers decrease then the deposit for the missing guest or guests is deemed non refundable.
6. Timings for sittings are as follows:
Lunch – from 12 noon till 4:30pm
Dinner – from 6pm till 11:00
7. It may be possible at the time of booking only to arrange an extension to these times although this may incur additional costs.
8. We can provide a private dining room for larger groups. Exclusive hire of this space however may be subject to additional costs depending on numbers.
9. The Green will require all menu choices in advance of the booking date. A form will be provided for this purpose. This form must be returned to The Green 10 days before the booking date at the latest.
10. We can only guarantee that amendments to menu choices will be able to be made if they are received 7 days prior to the booking date. After this cut off point we will try our best to accommodate any changes where ever possible.
11. All pre-ordered meals will be charged at full price unless cancelled at least 1 week before date of booking.
12. A discretionary service charge of 12.5% will be added to the total bill.

Signed.....

Print.....

On behalf of.....

Date.....



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