

Mussels				
Tempura Vegetables				
Sharing Cambert				
Vegan Tartlet				
Pan Fried Salmon				
Fillet of Beef (Please note how you would like this cooked)				
Chocolate Dipped Strawberries				
Winter Fruit Crumble				
Trio of Desserts				



THE GREEN MAN

VALENTINES MENU

01258 920022
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£30pp 3 courses including a glass of prosecco each
 Pre-order only

STARTERS

Mussels
in a cider cream sauce

Tempura Vegetables (vg)
sweet chilli sauce, salad garnish

TO SHARE
Baked Camembert with Onion Marmalade
& toasted ciabatta

MAINS

Vegan Tartlet
sweet potato puree, dressed mixed salad

Pan Fried Salmon
crushed baby potatoes, tender stem broccoli

Fillet of Beef (£5 supplement)
lyonnaise potatoes, winter greens, red wine jus

DESSERTS

Chocolate Dipped Strawberries
chantilly cream

Winter Fruit Crumble (Vg)
vegan vanilla ice cream

TO SHARE
Trio of Desserts
panna cotta, cheesecake, triple chocolate brownie

RESERVE YOUR BUBBLES

Why not reserve a bottle to have on the table for when you arrive...

Prosecco Cecilia Beretta, Italy

£27

Delicate fruit aromas and notes of sweet almonds on the nose.
In the mouth the wine is fresh and persistent.

Coney & Barrow Sparkling Blanc De Blancs, France

£33

Made from Colombar, Chardonnay and Chenin Blanc.
Refreshing and soft-textured.

Please note that this menu is available for booked tables. We require £10 per person non-refundable deposit when booking. This does not run in conjunction with our normal menu and is only available 14th Feb from 5.30pm. Pre-order only. Please make us aware of any allergies or intolerances at the time of booking.

If bubbles are not your thing we have a wide selection of wines you can also add to your table to make it extra special.