



Please Note:
Our menus are
liable to change.
Please check
before placing
pre-orders.

The
GREEN ROOM
EAT • DRINK • STAY
SET MENU ONE



Starter

Carrot & Coriander Soup with Home Baked Bread

Deep Fried Red Onion Bahji with Grilled Goats Cheese, Plum Tomato Chutney & Curry Oil Dressing

Hot Chicken, Leek & Bacon Crumble Topped with A Parmesan Crumb

Main

Pan Fried Local Pork Loin Steak On Slow Braised Red Cabbage With Sage & Cider Jus

Cajun Spiced Fillet of Salmon With Sweet & Sour Peppers & Avocado Guacamole

Roasted Butternut Squash Risotto with Watercress Salad

Dessert

Bourbon Vanilla Bean Pannacotta with Raspberry Compote

Iced Chocolate and Peanut Parfait with Warm Fudge Sauce

A Selection of West Country Cheeses with Celery and Grapes

£16.95 per person

We Politely request that parties make their selections from only one menu

HEAD CHEF: Lincoln Jones

Private parties welcome. For more info and to download our menus please visit

thegreenroominyeovil.co.uk

SUNDAY LUNCH AT THE GREEN ROOM

The Green Room is open for Sunday Lunch between 12 midday and 2:30pm. Catering for traditional, gourmet and vegetarian palates and including a range of delicious homemade desserts.

1 course £8.95, 2 courses £11.95, 3 courses £13.95



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The
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SET MENU TWO



Starter

Plum Tomato & Basil Soup with Home Baked Bread

Smoked Chicken & Wild Mushroom Risotto Finished with Parmesan & Toasted Pine Nuts

Home Cured Salmon Gravavlax with a Honey Mustard Dressing & Locally Grown Leaves

Main

Roasted Rump of Lamb on Crushed Root Vegetables With A Mint & Redcurrant Jus

Pan Fried Fillets Of Black Sea Bream on Roasted Vegetable Cous Cous & Sweet Chilli Dressing

Sweet Potato Bubble & Squeak with Steamed Asparagus & Poached Hens Egg

All Main Courses Served with Seasonal
Vegetables & Roasted New Potatoes

Dessert

Baileys Crème Brulee with Home-made Shortcake

Dark Chocolate Mousse with Vanilla Ice Cream, Cocoa Tuile and Chocolate Sauce

A Selection of West Country Cheeses with Celery and Grapes

£21.95 per person

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THE GREEN ROOM • 11 WINE STREET • YEOVIL • SOMERSET • TELEPHONE: 01935 470150



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The
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SET MENU THREE



Starter

Creamy Cauliflower Soup with Deep Fried Somerset Brie

Charcuterie Board, A Selection Of Continental Meats With Pickles, Olives & Crostini

*Seared Fillet Of Smoked Salmon with Jerusalem Artichoke Crisps, Fresh Watercress,
Balsamic & Shallot Dressing*

Main

*Pan Fried Fillet of West Country Beef, On Grilled Portabella Mushroom, Roasted Cherry Tomatoes
& Red Wine Sauce*

Whole Grilled lemon Sole with Steamed Asparagus, White Wine & Dill Butter Sauce

Warm Wild Mushroom & Feta Cheese Tart on A Rich Plum Tomato Sauce With Dressed Leaves

**All Main Courses Served with Seasonal
Vegetables & Roasted New Potatoes**

Dessert

Slow-Baked Dark Chocolate Tart with White Chocolate Ice Cream

Mascarpone & Vanilla Cheesecake with Black Cherries

A Selection of West Country Cheeses with Celery and Grapes

£26.95 per person

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