




GREEN'S  
STEAKHOUSE & GRILL

SEASONAL  
*Celebrations*



**F**orget mundane, Green's is a multi-award-winning restaurant brand still independently owned by the founder, Brad Green. We have a dedicated events team to specialise in booking, planning and delivering you the perfect event with the minimum amount of fuss. Our food is seasonal, innovative and fresh and our setting is totally unique. So celebrate with us this festive season, for parties and events large and small and for food and setting we are second to none.

# FESTIVE PARTIES



# Festive Menu

BY BRADLEY GREEN

SIX COURSES

£58 PER HEAD MIN TABLE SIX

INCLUDES CHRISTMAS CRACKERS

MUST BE BOOKED VIA EVENTS TEAM

## STARTERS

### CARPACCIO OF BEEF

with pickled radish, capers and mustard mascarpone.

### SMOKED SALMON RILLETTES

with melba toasts and dressed radicchio.

### WALDORF SALAD

a martini glass twist on a classic salad. ✓

## DESSERT

### CHRISTMAS PUDDING

with almonds & walnuts, rum & brandy,  
served with a vanilla ice cream.

### STICKY TOFFEE PUDDING

with toffee sauce & vanilla ice cream.

### TRIO DE SORBETS

potted blackcurrant, lemon & mango sorbets.

## A P É R I T I F

### GINGER SNAP

vodka shot with lemon sugar & fresh ginger.

### MULLED WINE

homemade warm mulled wine with spices & peels.

### POMEGRANATE FIZZ

chilled prosecco with pomegranate syrup.

## M A I N S

### GRILLED 210g FILLET STEAK

cooked medium rare with green peppercorn sauce  
& black truffle fries.

### PAN ROASTED DUCK BREAST

with pomme puree & a malbec and cherry sauce.

### PARIS BROWN RISOTTO

paris brown mushroom & chablis risotto with  
grilled, buttered asparagus. ✓

## D I G E S T I F

TAYLORS 10 YEAR OLD PORT

CHILLED LIMONCELLO

AMARO AVERNA

## C O F F E E & P E T I T F O U R S

filter coffee or a selection of teas, served with petit fours.

# Party Menu

THREE COURSES

£25 PER HEAD MIN TABLE EIGHT

MUST BE BOOKED VIA EVENTS TEAM

## STARTERS

CHARRED MUSHROOM SOUP ✓  
with fried croutons

CALAMARI  
homemade and served with lime mayo.

BBQ WINGS  
our homemade bbq wings.

## MAINS

SIRLOIN STEAK  
with french fries, cherry tomatoes & a slow roasted garlic.

FILLET STEAK (€4 SURCHARGE PER PERSON)  
with french fries, cherry tomatoes & a slow roasted garlic.

THE BIG SMOKE BURGER  
triple american cheese, no salad, mample streaky bacon  
& raw white onion. with fries.

THE HOUSE VEGGIE BURGER ✓  
our handmade veggie burger, with courgette,  
carrot, onion & mushrooms. with fries.

RACK OF PORK RIBS  
our signature ribs, dry rubbed, glazed  
and slow roasted in apple juice. with fries & slaw.

HALLOUMI SKEWER ✓  
seared halloumi and winter vegetable skewer in our signature  
marrinade with french fries.

## DESSERT

CHRISTMAS PUDDING  
with almonds & walnuts, rum & brandy,  
served with a vanilla ice cream.

STICKY TOFFEE PUDDING  
with toffee sauce & vanilla ice cream.

TRIO DE SORBETS  
potted blackcurrant, lemon & mango sorbets.



**LIVE JAZZ  
NEW YEAR'S EVE**

*At Greens*

LIVE JAZZ IN BRACKNELL ONLY

# NEW YEAR'S EVE

*At The Greens*  
MAY BE BOOKED VIA RESTAURANT

1ST SITTING

ARRIVE FROM 5PM-7PM | TWO HOUR TABLE TIME  
PRE RECORDED JAZZ ONLY £45 PER HEAD

2ND SITTING

ARRIVE FROM 7PM-10PM | 1AM FINISH  
MIDNIGHT CHAMPAGNE | LIVE JAZZ | ONLY £65 PER HEAD

LIVE JAZZ IN BRACKNELL ONLY

## Upon Arrival

Prosecco or Kir Royale Cocktail.

Amuse-Bouche.

## Starter

Chicken, Apricot & Pancetta Terrine.

Heirloom Tomato & Burrata Salad. ✓

Smoked Salmon Pate with Rye Bread Toasts.

## Mains

Chargrilled Fillet of Beef with Roasted Cherry Tomatoes & Chips.

Roasted Norfolk Turkey with all the Trimmings. ✓

Pumpkin & Sage Butter Risotto.

## Desserts

Christmas Pudding, Brandy Sauce & Wild berries.

Ryan's Limoncello panna cotta.

Wojtek's Eton Mess.

