

# —FESTIVE MENU—

Two courses £34, three courses £38

Menu available from 28th November (only available on a Sunday by pre-order)

## —TO START—

### Pan-fried pigeon breast

With creamed celeriac, fried fennel and cherry sauce (GF)

### Souffle

Twice baked Lincolnshire Poacher's souffle with cream and wild mushroom fricassee

### Roasted pumpkin and chestnut soup

With warm rosemary focaccia and butter (V, VGO, GFO)

### Mackerel pate

Mackerel pate made with soft cheese, lemon and pepper, served on crostini with beetroot and citrus (GFO)

## —MAIN COURSES—

### Christmas dinner

Roasted turkey, bacon and stuffing ballotine served with fondant potatoes, pigs in blankets, chestnut and pancetta Brussel sprouts, seasonal vegetables, spiced red cabbage, cranberry sauce and gravy

### Blade of beef

Slow-cooked, melt in your mouth blade of beef with wholegrain mustard mash, seasonal vegetables, mushroom and pancetta gravy and crispy fried onions (GF)

### Crab, prawn and chilli fettuccini with soft-shell crab

Fettuccini pasta with crab and fresh water prawns in a sauce of cherry tomatoes, olive oil, garlic and chilli, finished with parmesan cheese and served with a whole, deep-fried soft-shell crab (VO, VGO)

### Game stew

Locally sourced pheasant, partridge, duck and venison stew, slow cooked in wine with root vegetables and new potatoes, flavoured with red peppercorns and juniper berries and served with crusty bread and butter (GFO)

### Wild mushroom and squash wellington

Filo pastry wellington stuffed with wild mushroom fricassee and roasted squash, flavoured with sage and served with celeriac cream, roasted fennel and cherry sauce (VG, V)

## —TO FINISH—

### Christmas pudding

Traditional Christmas pudding with a twist (it's vegan and gluten free), with brandy sauce (VG, GF)

### Ginger crème brûlé

Cinnamon and ginger sugar crusted crème brûlé with Grantham gingerbread (V, GF)

### Blood orange posset

Vegan posset flavoured with blood orange and topped with popcorn crumb, dark chocolate and bitter citrus (GF, VG)

### Cheese plate (£5 surcharge)

A generous selection of traditional cheeses, artisan crackers, fruit, celery and chutney (V, GFO)

## —ABOUT US—

The history of The Green Man at Norton Disney can be traced back at least 300 years, to when the original cattle-farmer's wife began serving her own home brew out of the side window to thirsty farmers, game keepers, labourers and travellers. Since then it has endured many historical events, changes and expansions and different names and forms, but has always remained true to its origin—good beer, and a warm and friendly welcome to all who pass through its doors.

In the 1800s the Green Man was known as The Sportsman, due to prolific and popular hunting activities in the surrounding woods and farmlands. It was famous for real ale, the level of its hospitality, and for staying open at all hours to fortify the poachers stalking the surrounding woodland. It was during this period that the local pub served also as a meeting place for court officials, and, sadly, as a sort of make-shift mortuary. It was in this building that the poachers met prior to the unfortunate Norton Big Woods murder, and here that the sadly deceased victim was brought.

In light of changing times between the first and second world war, and as a mark of respect for the Lord of the manor of the time, the 'victualler's' (as the occupation was described) became The St Vincent Arms. In this incarnation it retained a good reputation for traditional pub fare and superb ales. It was during this period, in the 1950s, that the village of Norton Disney became known as the ancestral home of Walt Disney himself, and that the pub received a visit from Mr Disney and his wife and daughters. Later in the 20th Century, corresponding with stricter drink driving laws and the move from rural to urban living, a more comprehensive menu was developed.

The early 21st century was an exciting time for The St Vincent Arms, when it rose to national fame (or, more appropriately, infamy) due to a controversial episode culminating in a police chase and an escape by helicopter—something remaining locals still remember to this day, and are very happy to share their differing perspectives of! It was just after this, in early 2009, that the property was purchased from the brewery by the current owners and became, for the first time in a number of decades, a free-house again.

Research by the new owners into the history of the site uncovered that the first recorded name for the pub was The Green Man, probably after the carving of the pagan deity in the rafters of the village church. Feeling that the pub both deserved and needed a thorough renovation and rebranding, this name was adopted and a full modernisation was undertaken. Since then The green Man has grown an excellent reputation for incredible traditional pub food/fine dining fusion, fantastic real ale and local produce, its unmatched atmosphere and the friendliness of its welcome. Our reputation precedes us, and we're very happy you have chosen to dine, or drink, with us!

Our dietary requirements key is as follows:

(GF) = Gluten free

(GFO) = Gluten free options available

(V) = Vegetarian

(VO) = Vegetarian options available

(VG) = Vegan

(VGO) = Vegan options available

We cannot guarantee that our menu items can be prepared allergen free, as we do use allergens in the kitchen. Please advise our staff of any allergies. We are not able to cater to dietary preferences beyond those illustrated on our menu. Please ask staff for allergen charts should you require them.