

STARTERS

£3.95

Soup



Seasonal winter vegetable soup with wholemeal, rye bread or rice cakes

Salad



Seasonal green salad plate

Ravioli



Home-made pumpkin ravioli with roast chestnut sauce



MAIN COURSE **£9.95**

Chestnut pie



Chestnut and cashew nut pie with cranberry sauce, sage stuffing, roast potatoes and red onion gravy

Pumpkin ravioli



Home-made pumpkin ravioli with steamed winter green vegetables

Nut Roast



Nut roast with sage stuffing, cranberry sauce, roast potatoes and red onion gravy
(GF)

DESSERT

£4.95

Xmas pudding



Xmas pudding with soya cream or custard
(GF option)

Mince Pie and ice cream



Mince pie with Booja Booja coconut hullabaloo ice cream



MENU SUITABLE FOR VEGANS

ORGANIC & FAIRTRADE

Organic standards require farmers to care for the countryside. This includes maintaining hedgerows, streams and other natural features. This means more birds and butterflies live on organic farms

Organic growing maintains and improves the quality of the soil, and no oil based pesticides, fungicides, herbicides and GMO technology is used in growing food. Organic farms often employ more people, helping to safeguard the rural economy and keeping money in circulation locally

The Greenhouse trades with local growers and small co-operative businesses who care about the environment and the people they trade with. Where we trade beyond local, we rely on the Fairtrade Foundation and other Justice campaigns to inform our purchasing policies

The Greenhouse Café and Shop are owned by the Greenhouse Trust, and supports our charitable educational work. The Café and shop are staffed by a dedicated team of volunteers committed to the issues of sustainable living.

The Greenhouse Trust. Charity No. 1037992

- Please switch off your mobile phone on arrival
- Guide Dogs ONLY
- No smoking
- Please do not allow your children to run around or disturb others



THE GREENHOUSE

42-46 Bethel Street Norwich

Tel. 01603 631007

www.Greenhousetrust.co.uk

XMAS DINNER SERVED

FROM NOON

BOOKING ADVISED

**Tuesday – Saturday
13th–17th December**

**Tuesday – Saturday
20th–24th December**

XMAS DRINKS

English Xmas Celebration Wine

Sparkling Bottle 75cl £20.00

Limney Blanc des Blanc

(Kent, 2006, 11.5% 9 units)

A bright, sparkling white wine. Awarded a gold medal by The UK Vineyards Association in 2010

Dry White – Bottle £18.00

Limney - Horsmonden

Zesty and rich (Kent, 2009, 11.5% 9 units)

Soft Red – Bottle £18.00

Sedlescombe – Regent

Fruity and full bodied (Sussex, 2008, 11.5% 9 units)

175ml glass £3.60

(2.1 units)

125ml glass £3.00

(1.5 units)

We can **mull a bottle of red wine** and serve hot for pre-booked meals

750ml bottle - 9 units £14.00

We can also serve hot spicy Suffolk apple cider for those who don't want alcohol

Mug **£2.50**

Other drinks available