



The Greyhound Christmas menu

Menu available from 1st December until the 24th December 2022

Starters

Chicken liver Parfait

Caramelised hazelnuts, apple chutney and toasted bloomer

Cream of tomato soup

With mini mozzarella and fresh basil

Crispy duck salad

Warm crispy duck with watercress, ginger, coriander, beansprouts toasted cashews sesame seeds

Crispy breaded prawns with aioli

Greek salad, feta, tomatoes, cucumber, olives, oregano and garlic aioli

Main courses

Traditional roast turkey

Served with all the goodies, sausage wrapped in bacon, stuffing, bacon rolls, sausage meat roast potatoes, fresh vegetables and our Christmas gravy

Gloucester old spot pork belly

Apple ketchup, sweet potato mash, green beans, caramelised apple, black pudding bon bon, festive stuffing, crackling and jus

Monkfish, king prawn and crab thermidor

Monkfish, king prawn and crab in a luxuriously warming thermidor gratin, greens, fries and sourdough

Lamb shank pie

Slowed cooked lamb shank encased in butter pastry with mashed potatoes, sprout tops and rich gravy

Parsnip and leek gratin

In a caramelised onion sauce, topped with crushed potatoes and gruyere cheese, fresh vegetables

Puddings

Baileys salted caramel cheesecake

Baileys profiterole and chocolate and honeycomb ice cream

Winter spiced vanilla panna cotta

Christmas on a plate! Creamy vanilla panna cotta with winter spices, brandy snap and roasted nuts

Chocolate and caramel pecan tart

Cocoa-nib and Madagascan vanilla smoothy

Traditional Christmas pudding

Brandy butter

Chocolate brownie and sticky toffee ice cream sundae

*Honeycomb and vanilla ice cream, roasted nuts, marshmallows, warm chocolate brownie and sticky toffee
Hot chocolate fudge sauce*

£20 for 2 courses

£25 for 3 courses

To book please ask a member of staff or telephone 01730 814425 or visit our website www.thegreyhoundpub.com

A £5 a head deposit and a pre-order for this menu will be required.