



The Greyhound Christmas menu

Menu available from 1st December until the 24th December 2024

Starters

Chicken liver parfait

Toasted ciabatta and red onion marmalade

Crispy duck bon bons

Baby Watercress salad with plum sauce and sesame dressing

Roast butternut squash, ginger and spring onion soup (vg)

Warm ciabatta

Parsnip and parmesan beignets

Light Parsnip and parmesan fritters with a chive bearnaise sauce and pickled red onion

Salmon fishcakes

With a tangy lemon butter sauce, pea shoots

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

Boeuf Bourguignon

Classic beef in red wine with smoked bacon silverskin onions served with creamy mashed potato, glazed carrots

Seabass fillet

Fillet of seabass on croquette potatoes sauce romesco, courgette fritti and beurre blanc

Lamb shank with dauphinoise potatoes

Slow cooked lamb shank with creamy dauphinoise potatoes, roasted parsnips and carrots, jus

Roasted chestnut and mixed nut roast (vg)

Stuffed with portabello mushrooms, roast potatoes, fresh vegetables

Puddings

Toffee apple crumble tart

Apple tart crumble with toffee and a mini toffee apple served with vanilla ice cream

Steamed Bakewell pudding

Classic bakewell in a steamed pudding with raspberry jam served with custard or ice cream or both!

Chocolate delight with a baileys chocolate orange milkshake

Chocolate and white chocolate mousse, chocolate crumble, chocolate shard and candied orange

Traditional Christmas pudding

Clotted cream ice cream

Chocolate brownie and sticky toffee ice cream sundae, marshmallows and toffee popcorn

Honeycomb and vanilla ice cream, marshmallows, warm chocolate brownie and sticky toffee, chocolate fudge sauce

£27 for 2 courses

£32 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.