



THE  
GREYHOUND

## CHRISTMAS MENU

2 courses £26.95 ♥ 3 courses £31.95

### STARTERS

Homemade roasted red pepper, sweet potato & carrot soup, served with toasted sourdough **VG**

Ham hock, chestnut & cranberry terrine with pickled salad & grain mustard dressing **GF**

Prawn & crayfish cocktail in homemade seafood sauce, served with farmhouse buttered bread

Garlic ciabatta toasts with hummus & peashoots **V**

### MAINS

Roasted British turkey crown, thyme roasted potatoes, buttered sprouts, roasted carrots, pigs in blankets, sage & onion stuffing & gravy

Vegan nut roast with roasted thyme potatoes, seasoned sprouts, roasted carrots, sage & onion stuffing & vegan gravy **VG**

British beef and root vegetable stew with buttered mash & leeks **GF**

Roasted beetroot & butternut squash wellington with roasted potatoes & dressed winter salad **VG**

Pan fried seabass fillet on a bed of roasted potatoes topped with lemon, caper & dill cream sauce **GF**

### DESSERTS

Classic Christmas Pudding topped with rich brandy sauce **V**

Zesty lemon tart with Madagascan vanilla ice cream & mixed berry compote **VG**

Sticky toffee pudding with salted caramel & honeycombe ice cream **V**

Classic chesse & biscuits with stilton & cheddar, homemade apple chutney & grapes **V GF**

### FOLLOWED BY

Warm Mince Pies



**V** Vegetarian **GF** Gluten Free **VG** Vegan Please ask one of our team for Allergen information.

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