



THE
GREYHOUND

FESTIVE PARTY MENU

2 COURSES £28 per person / 3 COURSES £34 per person

Starters

ROASTED BUTTERNUT SQUASH & SAGE SOUP served with toasted sourdough GF V

HAM HOCK & CRANBERRY TERRINE served with pickled winter vegetables & wholegrain mustard dressing GF

PRAWN & CRAYFISH COCKTAIL prawn & crayfish in homemade seafood sauce, served with farmhouse buttered bread

BAKED GOAT'S CHEESE served with roasted beetroot, toasted walnuts, dressed leaves & balsamic glaze GF V

Mains

ROASTED BRITISH TURKEY CROWN served with thyme-roasted potatoes, pigs in blankets, sage & onion stuffing, roasted carrots, buttered sprouts & rich gravy

FEATHER BLADE BEEF STEW served with creamy mashed potato, roasted root vegetables, crispy onions & rich red wine gravy GF

PAN-FRIED SEA BASS FILLET served with crushed new potatoes, seasonal greens & lemon, caper & dill cream sauce GF

ROASTED BEETROOT & BUTTERNUT SQUASH WELLINGTON served with thyme-roasted new potatoes & dressed winter salad VG

CHESTNUT, SAGE & CRANBERRY ROAST served with roasted Hasselback sweet potato, maple-glazed carrots & parsnips, seasonal greens, sage & onion stuffing & rich vegan gravy

Desserts

TRADITIONAL CHRISTMAS PUDDING warm Christmas pudding served with rich brandy sauce V

BAILEYS CHOCOLATE CHEESECAKE rich chocolate & Baileys cheesecake served with chocolate sauce & vanilla ice cream V

STICKY TOFFEE PUDDING warm sticky toffee pudding served with salted caramel sauce & honeycomb ice cream V

WINTER BERRY & WHITE CHOCOLATE PAVLOVA crisp meringue with whipped vanilla cream, winter berry compote & white chocolate V

CLASSIC CHESSE & BISCUITS +£3 SUPPLEMENT V GF

Choose instead of a dessert: Stilton & mature Cheddar with biscuits, homemade apple chutney & grapes

FOLLOWED BY: WARM MINCE PIES

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