

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 **VG**

Desserts

TRADITIONAL CHRISTMAS PUDDING warm Christmas pudding served with rich brandy sauce **VG 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.

The Greyhound, 62 High St, Wivenhoe, CO7 9AZ E: info@thegreypub.com T: 01206 825573 @thegreypub

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