

THE GREYHOUND CHRISTMAS MENU

Starters

Chicken Liver Pate infused with Scotch Whisky served with a rich homemade red onion marmalade and warm crusty bread (**gfa**)

Traditional Prawn Cocktail made with king prawns in a Marie Rose dressing served on a bed of crisp iceberg lettuce (**gf**)

Breaded Brie Wedges coated in golden breadcrumbs, served with a cranberry jam and wild rocket (**v**)

Hearty Homemade Tomato Soup topped with croutons and truffle oil (**vgn**)

Mains

Traditional Norfolk Roast Turkey Breast, with crispy roast potatoes, pigs in blankets, homemade sausage, sage and onion stuffing balls, Yorkshire pudding and seasonal vegetables served with a rich turkey gravy

Pan-seared Scottish Salmon Fillet, served on a bed of sautéed new potatoes, leeks, and onions, with a white wine sauce (**gf**)

Slow cooked pork belly, served on creamy mashed potato, black pudding on a bed of fresh green beans finished with a cider jus (**gf**)

Pumpkin Seed and Chestnut Wellington served with crispy roast potatoes, seasonal vegetables, and a vegetable jus (**vgn**)

Desserts

Traditional individual Christmas Pudding with a brandy sauce or custard

Warm Festive Pears poached with red wine, orange, cranberries, star anise and cinnamon. Served with a vanilla bean ice cream (**gf**) (**vgn**)

Selection of Fine Cheeses served with biscuits and a homemade apple and ale chutney (**gfa**)
£3 pp supplement

Individual Christmas Baileys and toffee cheesecake served with fresh pouring cream

Trio of fruit sorbet, light and refreshing – mango, lemon and raspberry

Christmas Booking Information

All Christmas bookings must be made in advance and for your experience to be as smooth as possible, we require a pre-order at least 14 days prior to your booking. We ask for a £10pp deposit upon booking, which is deducted from your final bill.

2 COURSES £29.95 PER PERSON 3 COURSES £34.95 PER PERSON

all deposits are non-refundable