

THE GREYHOUND

Christmas Menu



STARTERS

Chicken Liver Pâté infused with Scotch Whiskey served with a rich red onion marmalade and warm crusty bread. (GFA)

Traditional Prawn Cocktail. King prawns in a Thousand Island dressing served on a bed of crisp iceberg lettuce. (GFA)

Breaded Brie Wedges with a cranberry jam and wild rocket. (V)

Homemade Tomato Soup infused with truffle oil and served with warm crusty bread and butter. (GFA) (VG)

MAINS

Traditional Norfolk Roast Turkey served with crispy roast potatoes, pigs in blankets, homemade stuffing, Yorkshire pudding and seasonal vegetables. With a rich, homemade turkey gravy. (GFA)

Slow Roasted Blade of Beef in a red wine jus, served on a bed of creamy mashed potatoes and tenderstem broccoli. (GFA)

Pan-Seared Scottish Salmon Fillet with crushed new potatoes and dill, served alongside tenderstem broccoli and a cranberry coulis. (GFA)

Pumpkin Seed and Chestnut Wellington served with crispy roast potatoes, seasonal vegetables and a homemade vegan gravy. (VG)

DESSERT

Traditional Christmas Pudding served with a brandy sauce.

Festive Pears poached with red wine, orange, cranberries, staranise and cinnamon. Served with vanilla ice cream. (GFA) (V)

Homemade Sticky Toffee Pudding served with custard

Homemade Festive Cheesecake served with pouring cream.

A Choice of Sorbet: mango, leamon, raspberry. (2 scoops). (GF)

10% service charge is added to all tables.