



# THE GREYHOUND INN CHRISTMAS DAY MENU

£80 PER PERSON

## TO START

### GOATS CHEESE TARTINE

Topped with prosciutto and honey roasted figs

### HEIRLOOM TOMATO BRUSCHETTA v

Feta, rocket, aged balsamic

### OAK SMOKED SALMON

Pickled fennel, and clementine salad, seeded bread

### FRENCH ONION SOUP

### DUCK LIVER PARFAIT

Spiced pear chutney, brioche toast

### CHAMPAGNE SORBET

## THE MAIN EVENT

### ROAST TURKEY

Chestnut stuffing, pig in blanket, duck fat roast potatoes, honey roasted roots, buttered sprouts, pan gravy

### TRIO OF DUCK – ROAST BREAST, CONFIT LEG AND CRISPY CROQUETTE

Fondant potato, beetroot puree, jus

### BEEF WELLINGTON

Confit garlic mash, tender broccoli, black truffle jus

### BAKED RAINBOW TROUT

Smoked bacon and mushroom stuffing, duck fat roast potatoes, tender broccoli

### CRISPY AUBERGINE KATSU v

Coconut rice, pok choi, bean sprouts

## TO FINISH

### TRADITIONAL CHRISTMAS PUDDING

Brandy sauce

### STICKY TOFFEE PUDDING

Rum raisin ice cream and butterscotch sauce

### BAKED LEMON CHEESECAKE

Lemon curd, gin soaked black berries

### BLACK FOREST PAVLOVA

Chocolate sauce

### SELECTION OF BRITISH CHEESES, OATCAKES, AND CHUTNEY

### COFFEE AND TRUFFLES



If you require information regarding calories and the presence of allergens in any of our food or drink, please scan the QR code to the right or ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be prepared in the presence of ingredients that do contain allergens.

V - vegetarian, VO - vegetarian option VG - Vegan, VGO - Vegan option available, GF - Gluten free