



THE GREYHOUND INN

CHRISTMAS FAYRE MENU

2 COURSES £ 24 3 COURSES £ 30

STARTERS

BEER BATTERED KING PRAWNS
Asian slaw and sweet chilli

WOODLAND MUSHROOM AND TRUFFLE ARANCINI
Parmesan cream and rocket

CHICKEN LIVER PARFAIT
Marmite onion jam, sour dough toast

THAI SWEET POTATO AND COCONUT SOUP GF, VG

MAINS

ROAST TURKEY
Chestnut stuffing, pig in blanket, thyme roast potatoes, honey roasted roots, buttered sprouts, pan gravy

PAN FRIED SEABASS GF
Dill mash, crayfish, tomato hollandaise and samphire

SLOW ROAST PORK BELLY
Confit garlic mash, bacon wrapped green beans, cider jus and crispy crackling

HARISSA ROASTED CAULIFLOWER STEAK GF, VG
Roasted vegetables, chick pea cassoulet and chim churri

DESSERTS

TRADITIONAL CHRISTMAS PUDDING GF
Brandy sauce

BAKED LEMON CHEESE CAKE
Lemon curd, gin soaked black berries

WARM CHOCOLATE BROWNIE GF, V
Honeycomb ice cream

VEGAN APPLE AND DATE CRUMBLE VG
Ice cream



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