



# CHRISTMAS MENU 2018

## THE GREYHOUND

### THREE COURSES

Suffolk chicken liver pâté with tomato chutney

Parsnip, cranberry and chestnut soup

Smoked mackerel, beetroot and horseradish cream salad

Mediterranean vegetable and Feta meze platter



Roast turkey and all the trimmings

Slow-cooked shin of beef in Adnams with herb mashed potato with vegetables

Vegetarian haggis with roast potatoes, seasonal vegetables and gravy

Grilled salmon fillet topped with a pistachio and herb crust with crushed potatoes, spinach and sun blushed tomatoes.



Chocolate brownie with salted caramel sauce and vanilla ice cream

Gingerbread cheese cake with toffee ginger sauce

Champagne sorbet with winter berries

Christmas pudding with brandy custard

Stilton and Black Bomber cheese with crackers and onion marmalade

**£26**