



CHRISTMAS MENU 2019

THE GREYHOUND

THREE COURSES

Starter

Smoked Mackerel pate with rocket leaf salad, horseradish dressing and toasted granary bread
Cream of parsnip and apple soup with apple crisp
Smoked duck and pomegranate salad with brioche croutons
Mozzarella, olive and plum tomato salad



Main

Classic roast turkey breast with sage and onion stuffing, pig in blanket,
roast potatoes and vegetables in our classic Christmas gravy
Pistachio crusted fillet of salmon on crushed new potatoes with green beans and basil oil
Braised shin of beef in Broadside with herb mashed potatoes and vegetables
Rose Harissa vegetable and date tagine with saffron rice and salad



Dessert

Homemade Christmas pudding and brandy custard
Blueberry, chocolate and coconut trifle
Classic lemon tart
Champagne sorbet with winter berry compote

£26