



THE
GREYHOUND

Christmas Menu & Large Table Bookings

(Available from 22nd November - Christmas Eve Lunch)

Starters

Celeriac, Hazelnut & Truffle Soup
freshly baked roll & butter (v) (can be vegan) **

Prawn & Crayfish Cocktail
with fresh wholemeal bread & butter **

Chicken Liver & P.X Sherry Parfait
homemade chutney & toast **

Goats Cheese Bon Bons
beetroot & orange salad, fig dressing (v) **

Mains

Roasted West Country Turkey
served with chipolata wrapped in bacon, honey roast parsnips, sage & sausage stuffing & homemade gravy **

Slow Roast Belly of Pork
black pudding & apple croquette, crackling, red wine gravy **

Pan Roasted Scottish Salmon
wilted spinach, dill Sauce **

Braised Blade of Wiltshire Beef
roasted cherry tomatoes, red wine mushroom sauce **

Mushroom, Chestnut & Cranberry Pie
maple glazed parsnips, sage stuffing & gravy (can be vegan)

*** All our dishes are accompanied with seasonal vegetables, roast potatoes ***

Desserts

Luxury Christmas Pudding
served with brandy sauce (can be vegan) **

Panna Cotta with Mulled Berry Compote
homemade shortbread biscuit **

Banana Sticky Toffee Pudding
served with butterscotch sauce & clotted cream (v)

Rocky Road Cheesecake
with chocolate ice cream

2 Courses £30.95 Per Person

3 Courses £37.95 per person

Children's Menu also Available, Please Ask For Details

(** Can be made gluten free)

