



THE GREYHOUND

Christmas Menu

Starters

Sweet Potato & Butternut Soup

Served with a freshly baked roll & butter

Free Range Chicken Liver & Madeira Parfait

Served with apple and Saffron chutney & toast

West Country Goats Cheese Mousse

Caramelised red onions, apple & spinach puree served on a pastry slice

Prawn & Crayfish Cocktail

With fresh wholemeal bread & butter

Creamy Garlic Mushrooms

Served on herb toast

Mains

Roast Bronze Turkey from Smiths Farm, Bushton

Served with chipolata wrapped in smokey bacon, sage & onion stuffing & homemade gravy

28 Day Matured West Country Sirloin Steak

Aged Sirloin steak topped with mushroom & brandy sauce

(£2 supplement)

Spiced Root Vegetable, Apricot & Goats Cheese Nut Roast

Served with honey glazed parsnips, stuffing vegetarian gravy

Slow Roast Pork Belly with crispy crackling from Padfield Porkies, Seend

Served with Stornoway black pudding, apple puree & port jus

Pan Roasted Scottish Salmon

Crème of chive sauce

Chestnut, Spinach & Blue Cheese en Croûte

All our dishes are accompanied with seasonal vegetables, roast potatoes and buttered new potatoes

Desserts

Luxury Christmas Pudding

Served with lashings of brandy sauce

Cointreau Orange Crème Brûlée

With shortbread biscuit

Sticky Toffee Pudding

Served with toffee sauce & vanilla ice cream

Black Forest Gateau

With Chantilly cream

Selection of West Country Cheeses & Biscuits

With grapes, homemade fruit & cider chutney

(£2 supplement)

2 Courses Main & Dessert £22.95 Per Person, 2 Courses Starter & Main £23.95 Per Person

3 Courses £26.95 per person, Children's Menu also available

Food allergies and intolerances, before ordering please speak to our staff about your requirements. Gratuities are left to our customers' discretion.

