



THE GREYHOUND

Christmas Menu

Starters

Stilton & Broccoli Soup

stilton crumb, freshly baked roll & butter

Free Range Chicken Liver & Madeira Parfait

served with apple & pear chutney with toast

Mini Baked Camembert

cranberry syrup & garlic bread dippers

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 bacon, sage & onion stuffing & homemade gravy

Baked Field Mushrooms

stuffed with chestnuts & blue cheese, topped with parsley sourdough crumb,
rocket & balsamic salad

28 Day Matured West Country Sirloin Steak

aged sirloin steak topped with mushroom & brandy sauce
(£3 supplement)

Spiced Root Vegetable, Apricot & Goats Cheese Nut Roast

with honey glazed parsnips, stuffing & vegetarian gravy

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

with Stornoway black pudding, apple puree & port jus

Pan Roasted Scottish Salmon

crème of dill sauce

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

Desserts

Luxury Christmas Pudding

served with brandy sauce

Raspberry & White Chocolate Crème Brûlée

with shortbread biscuit

Sticky Toffee Pudding

served with toffee sauce & vanilla ice cream

Chocolate & Orange Torte

with orange sorbet

Selection of West Country Cheeses & Biscuits

with grapes, homemade fruit & cider chutney
(£3 supplement)

2 Courses £24.95 Per Person

3 Courses £27.95 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

