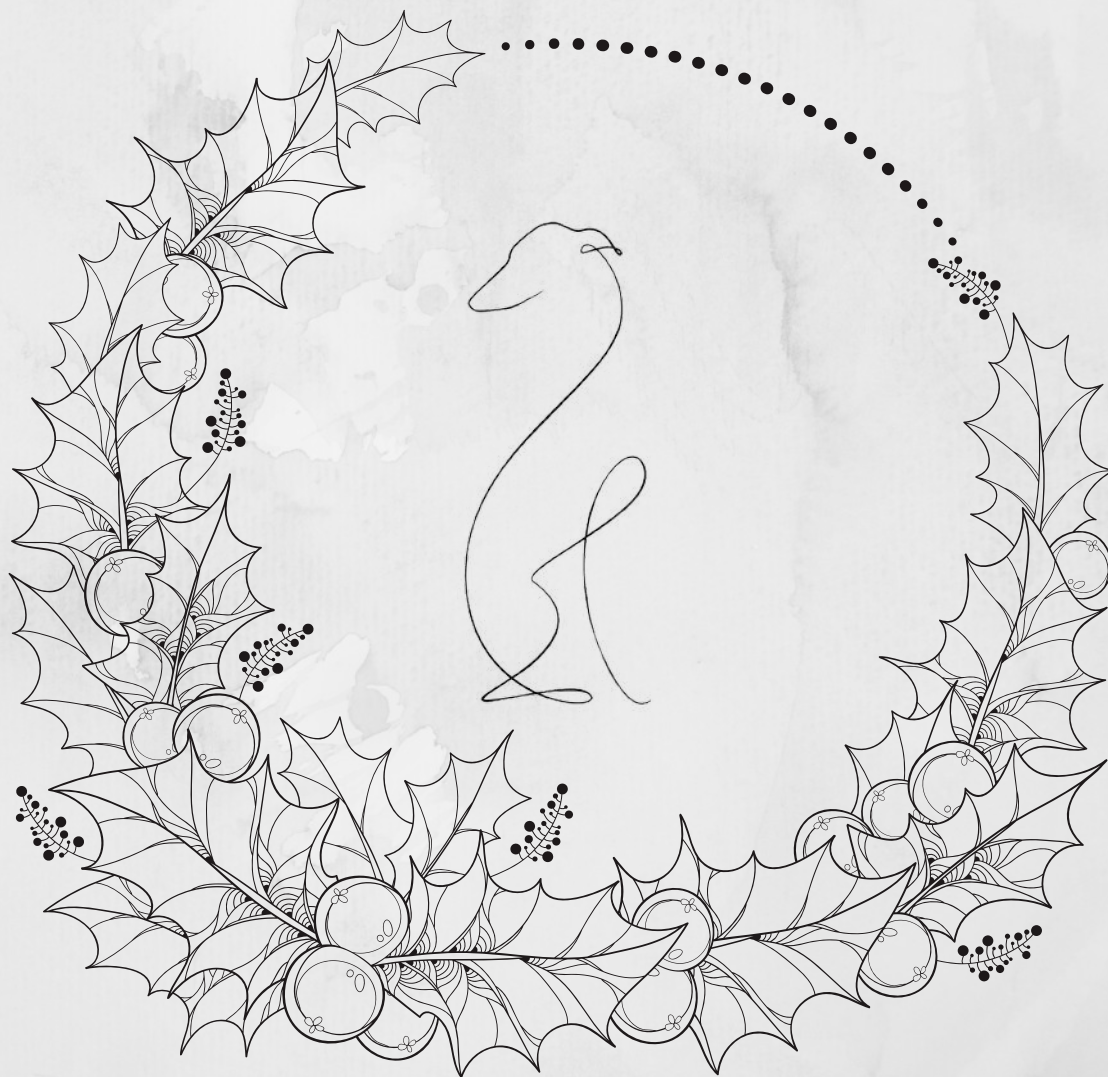


# Christmas at

## The Greyhound



# 2021

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# Christmas Fayre

## Selection of small plates

Mini breaded Camembert with cranberry sauce v

Truffled mushroom pate served with crostini v gf

Mini homemade fishcakes with sweet chilli sauce

Maple coated pork belly bites gf

## Main course

Traditional Roast turkey with all the trimmings accompanied by seasonal vegetables, mash potatoes and crisp roast potatoes gf

Cod Loin wrapped in Parma ham served on a roasted vegetable sauce with new potatoes and seasonal vegetables gf

Beef Bourguignon on a bed of horseradish mash potatoes and seasonal vegetables gf

Roasted Beetroot and goats cheese tart topped with a balsamic glaze and walnuts with new potatoes and salad v

## Dessert

Christmas pudding with brandy sauce or custard gf

Biscoff cheesecake

Jam Roly Poly

After Eight ice cream sundae gf

3 Courses

Tuesday - Thursday £24pp Friday & Saturday £28pp

# Christmas Day

## To Start

Slow roasted tomato and red pepper soup v gf

Smoked chicken Caesar lettuce cup topped with Parmesan shavings gf

Breaded herb encrusted goats cheese with blackcurrant coulis

Oak smoked salmon and beetroot terrine with horseradish mayonnaise gf

## Main course

Traditional Roast turkey with sausage meat stuffing, roast potatoes, mash potatoes, pigs in blankets, Yorkshire pudding and seasonal vegetables gf

Roast silverside of beef served with roast potatoes, mash potatoes, Yorkshire pudding and seasonal vegetables gf

Pan roasted duck breast accompanied by dauphinoise potatoes and a morello cherry sauce gf

Grilled sea bass fillet with a caper, lemon and herb butter served on a bed of wilted spinach and sautéed potatoes gf

Wild mushroom stuffed pancake with a red wine and thyme sauce served with fresh asparagus and buttered new potatoes v gf

Nut loaf served with roast potatoes, mash potatoes Yorkshire pudding, sage, onion and chestnut stuffing and seasonal vegetables v gf

## Dessert

Rich Christmas pudding with brandy sauce gf

Profiteroles filled with a baileys cream topped with a rich chocolate sauce

Selection of cheeses: Brie, cheddar and stilton served with a variety of crackers, red onion chutney and grapes gf

Passion fruit crème brûlée served with raspberry coulis and shortbread biscuit

Rich chocolate hazelnut cheesecake served with double creme

Adult £75.00

Child £40.00



