

# Christmas at The Greyhound

2 COURSES - £23PP

3 COURSES - £28PP

## Starters

Chicken liver parfait with a fig chutney & pickles  
served with sourdough toast

Treacle-cured salmon with pickled cucumber,  
soured cream & blinis

Stilton croquettes with cranberries, candied pecans  
& crisp endive leaves

Cured beef fillet with pickled beetroot, horseradish & hazelnuts

## Mains

Norfolk Black Leg turkey with crispy duck fat roast potatoes,  
Brussel sprouts, candied parsnips, pigs in blankets, swede purée  
& gravy

Wild mushroom & kale Wellington with roasted beets, Brussel  
sprouts, candied parsnips, swede purée & vegan gravy

Pan-fried Seabass with a lobster bisque, dauphinois potatoes &  
clams

Sirloin steak served with duck fat roast potatoes & a sprout top  
hash with a Béarnaise sauce (£5 supplement)

## Desserts

Christmas pudding with custard & seasonal berries

Eggnog brûlée with homemade shortbread

Chocolate tart with cherry ice cream & honeycomb

Cheeseboard: Oxford Blue, Baron Bigod & vintage Lincolnshire

Poacher with chutney, crackers & grapes (£3 supplement)

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES BEFORE ORDERING  
[WWW.THEGREYHOUNDSYDENHAM.CO.UK](http://WWW.THEGREYHOUNDSYDENHAM.CO.UK)

