

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 (v)

Cured beef fillet with pickled beetroot, horseradish & hazelnuts

Heart of Palm & avocado ceviche with Tiger's Milk (vg)

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 (vg)

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

Coconut brûlée with pistachio shortbread (vg)

Chocolate & avocado mousse with honeycomb & boozy cherries (vg)

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

