

# CHRISTMAS DAY

Adults £49.95 Children £24.95



## STARTERS

Spiced Parsnip and Honey Soup  
Served with a mini tin loaf

Posh Prawn Cocktail  
Served with a mini granary tin loaf and rich marie rose sauce

Baked Camembert  
Served with apple and real ale chutney and toasted bread

Chicken and Sage Lollipops  
Served with herb infused mayonnaise

Black Pudding Bon Bons  
Served with an apple and walnut salad

## MAIN COURSE

### Christmas Dinner

A choice of:

Salt and Rosemary rubbed Beef, Thyme and Lemon Turkey or Honey and Wholegrain Mustard Ham

All served with garlic and rosemary roast potatoes, creamy mash potatoes, roasted root vegetables, sprouts, a giant Yorkshire pudding, sage and onion stuffing and bacon wrapped chipolatas topped with rich meat gravy.

Slow Roasted Lamb Rilette  
Served with honey glazed roasted vegetables and creamy mashed potatoes

Herb Coated Salmon Fillet  
Served with duchess potatoes, sautéed broccoli and lemon herb cream

Roasted Butternut Squash  
Stuffed with mixed vegetables and goats cheese, served with dauphinoise potatoes and braised cabbage

Cider Braised Belly Pork  
Served with dauphinoise potatoes, honey glazed roasted vegetables and a rich cider jus

Nut Roast  
Served with garlic and rosemary roast potatoes, creamy mash potatoes, roasted root vegetables and sprouts

## DESSERT

Traditional Christmas Pudding  
Served with a choice of brandy sauce or custard

Warm Chocolate Fudge Cake  
Served with salted caramel ice-cream

Sticky Toffee Pudding  
Served with a choice of ice cream or custard

Winter Berry Cheesecake  
Served with ice cream or cream

Traditional Apple Crumble  
Served with a choice of ice cream or custard

## COFFEE AND CHOCOLATES

A choice of speciality coffee or tea and chocolates

A Deposit of £10 per head is required upon booking.  
The Greyhound Inn, 100 Huddersfield Road, Birstall, WF17 9BA