

FESTIVE FAYRE

28TH NOVEMBER TO 22ND DECEMBER



Two Courses £13.95 Three Courses £16.95

A deposit of £5 per person is required upon booking

STARTERS

Spiced Parsnip and Honey Soup (V)

Served with a mini tin loaf

Classic Prawn Cocktail

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

Chicken Liver Pâté

Served with onion chutney and toasted bread

Smoked Salmon Carpaccio

Served with pickled vegetables

Creamy Garlic Mushrooms (V)

Served with toasted bread

MAIN COURSE

Traditional Turkey

Served with garlic and rosemary roast potatoes, creamy mash potatoes, roasted root vegetables, sprouts, a giant Yorkshire pudding, sage and onion stuffing and pigs in blankets, topped with rich meat gravy.

Pan Fried Salmon

Served with new potatoes and steamed market vegetables

Festive Pie

Turkey, ham and cranberry pie with a hint of sherry. Served with creamy mashed potatoes, vegetables and gravy

Slow Braised Beef Stew

Served with Black Sheep gravy and rosemary dumplings

Butternut Squash Tagine (V)

With red onion and cranberries, served on a bed of rice

Nut Roast (V)

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

Salted Caramel Chocolate Tart

Served with vanilla 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

Ice Cream

Choose from Vanilla, Salted Caramel or Mince Pie

BOXING DAY

BRUNCH

From 10am-1:30pm

Take a breather after the big day and join us for a breakfast buffet

BRASS BAND

From 2pm

An annual tradition at the Greyhound, enjoy an afternoon of brass band music with a drink or two

QUIZ

From 9:30pm

Cash prizes, bar tabs and much more.

Free supper included