

Christmas Day Lunch

£65.00
PER PERSON

Children Under Twelve £35.00

Twelve Noon Onwards

A warm Christmas Day welcome with a glass of chilled Prosecco or orange juice

The Beginning ...

Vegetable and Red Lentil Soup served with Wholemeal Croutons (V)
Spiced Crab Cakes served with a Sweet Chilli Sauce, Lemon and Lime Mayonnaise
Sweet Melon Trio with Kiwi and Apple Coulis (V) (GF)
Wild Mushrooms and Goats Cheese Tart (V)
served with Rocket Leaves, Cherry Tomatoes, Basil and Walnut Dressing
Smoked Gressingham Duck Two Ways served with Orange Sauce and Cherry Coulis

To Follow ...

Hand Carved Roast English Turkey (GF without stuffing and bacon roll)
served with Savoury Stuffing, Bacon Roll, Cranberry Sauce and Roast Gravy
Roast Rack of English Lamb (GF) served with Rosemary and Minted Gravy
Seabass Fillets (GF)
served with a Prawn Mousse and King Prawns with a Lemon and Dill Butter
Roast Sirloin of English Beef (GF without Yorkshire Pudding)
served with Yorkshire Pudding and Roast Gravy
Grilled Halloumi Cheese with a Green Vegetable Risotto and Salsa Verdi (V)
served with Rocket, and Butter Sauce

All served with a medley of seasonal vegetables, roasted and minted new potatoes

The Sweet Treat ...

Brandied Christmas Pudding served with Rum Sauce
Honeycomb and Red Berry Cheesecake served with Vanilla Ice Cream
Choux Pastry Cygnets served with a Mango and Passionfruit Cream on a Chocolate Sauce
Poached Dessert Pear in Mulled Wine with Mixed Fruit and Ginger (GF)
served with Vanilla Ice Cream
Selection of English Cheeses served with Biscuits, Fruit, Celery,
Red Onion Chutney and Crusty Bread

To Finish ...

Freshly Brewed Coffee with Novelty Chocolates



(GF) Gluten Free (V) Vegetarian

Christmas Sparkle

Lunchtimes and Evenings
24th November – 24th December

Four Courses £22.95
Two Courses £15.95

The Beginning ...

Homemade Roast Cherry Tomato and Basil Soup (V) (GF)
Trio of Sweet Melon (V) (GF)
served with Maraschino Cherry and Ginger Sauce
Garlic Mushrooms with Cream and Chives (V) (GF)
Smoked Salmon and Prawn Parcel*
served with Marie Rose Sauce
Deep Fried Whitebait
served with Tartar Sauce

To Follow ...

Roast Hand Carved English Turkey
(GF without stuffing and bacon roll)
served with all the trimmings
Braised Feather Blade of English Beef (GF)
served with Red Wine and Root Vegetables
Baked Salmon Steak (GF)
served with a Herb and Cream Cheese Topping,
set on a Courgette and Leek Provencale
Vegetable and Pasta Bake with Goats Cheese (V)
Chargrilled 8oz Sirloin Steak*
served with Onion Rings, Chips and Mushrooms

All served with a medley of seasonal vegetables and roasted potatoes

The Sweet Treat ...

Traditional Christmas Pudding served with Rum Sauce
Chocolate Meltdown (GF) served with Ice Cream
Lemon Meringue Pie served with Cream
Blueberry Swirl Cheesecake served with Cream
Mixed Ice Cream

To Finish ...

Freshly Brewed Coffee with Novelty Chocolates

*Smoked Salmon and Prawn Parcel - £3 surcharge

*Chargrilled 8oz Sirloin Steak - £5 surcharge

Christmas Cracker

Lunchtimes and Evenings
24th November – 24th December

Four Courses £15.95

Parties of Eight or Over

The Beginning ...

Homemade Roast Cherry Tomato
and Basil Soup (V) (GF)
OR
Sweet Melon (V) (GF)
served with Raspberry Coulis

To Follow ...

Roast Hand Carved English Turkey
(GF without stuffing and pigs in blanket)
served with all the trimming
OR
Goats Cheese, Mushroom,
Leek and Courgette Tart (V)

All served with a medley of seasonal vegetables and roasted potatoes

The Sweet Treat ...

Traditional Christmas Pudding
served with Rum Sauce
OR
Naughty Chocolate Gateaux
served with Cream
OR
Mixed Ice Cream

To Finish ...

Freshly Brewed Coffee with
Novelty Chocolates

Proprietor,
Robert Eggleston,
Head Chef, Steve Dennis
and all the staff
welcome you to
Christmas at the
Greyhound

We have three separate function rooms capable of seating parties up to 60 and of course exclusive use is also a possibility.

Choose between our Xmas Cracker Menu and Xmas Sparkle Menu and naturally, our festive fare is accompanied by crackers etc.

Why not join us for Christmas Day Lunch which is served in the restaurant and the Christina Room but you are advised to book early as places are limited.

If you have any special dietary requirements we will do our best to oblige (circumstances allowing).

Bed and full English breakfast accommodation is available during December at a reduced rate per room from £80.00 including VAT.

PLEASE PRE-ORDER YOUR CHRISTMAS MEALS BY USING THE ORDER FORM

For Christmas Day Lunch a pre-order and £10.00 per person non refundable deposit will be required. The balance will be required by 30th November 2017.

Santa's Cracker and Santa's Sparkle Menus require a pre-order and £5.00 per person non refundable deposit for tables of 8 persons or more.

When ordering from the 'Party Menus' everyone in the party will need to order from the same menu.

Why not stay the night during the month of December?

Enjoy a reduced rate accommodation with full English breakfast for two people included when booking any Christmas Menu.

BED & BREAKFAST RATE

PER ROOM FROM **£80.00** INCLUDING VAT

Book now to avoid disappointment



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