

THE GREYHOUND CHRISTMAS MENU
AVAILABLE FROM 1st-23rd DECEMBER EXCLUDES SUNDAYS.
BOOKINGS OF 4 PEOPLE OR MORE.

STARTERS

Chefs home-made white onion & thyme soup, truffle oil and home-made bread.

The Greyhound prawn cocktail with a bloody mary dressing.

Chicken liver parfait with red onion & cranberry compote & toasted brioche.
Beetroot textures, goats cheese bon bon & lemon oil.

MAINS

Roast Norfolk turkey served with all the trimmings & goose fat châteaux potatoes.

Rack of Derbyshire lamb, fondant potato tomato & herb fondue, minted jus.
(£3.00 supplement)

Herb crusted cod with ribbon vegetables & a lemon butter sauce.

Gnocchi with spinach walnuts & asparagus in a tarragon cream sauce
finished with parmesan.

All served with fresh seasonal vegetables and potatoes

DESSERT

Locally made Christmas pudding served with a brandy sauce.

Chefs home-made apple plate served with cream & a shot of calvados.
(£2.50 supplement)

A selection of cheeses from the British isles served with biscuits home-made
chutney grapes & celery.

A dark chocolate brownie, rum cream & pistachio praline.

Coffee and mince pie **(£1.50 supplement)**

Two course £14.00

Three course £18.00

(£5.00 per person deposit required)

PLEASE PRE ORDER YOUR MEALS ON 01629822551