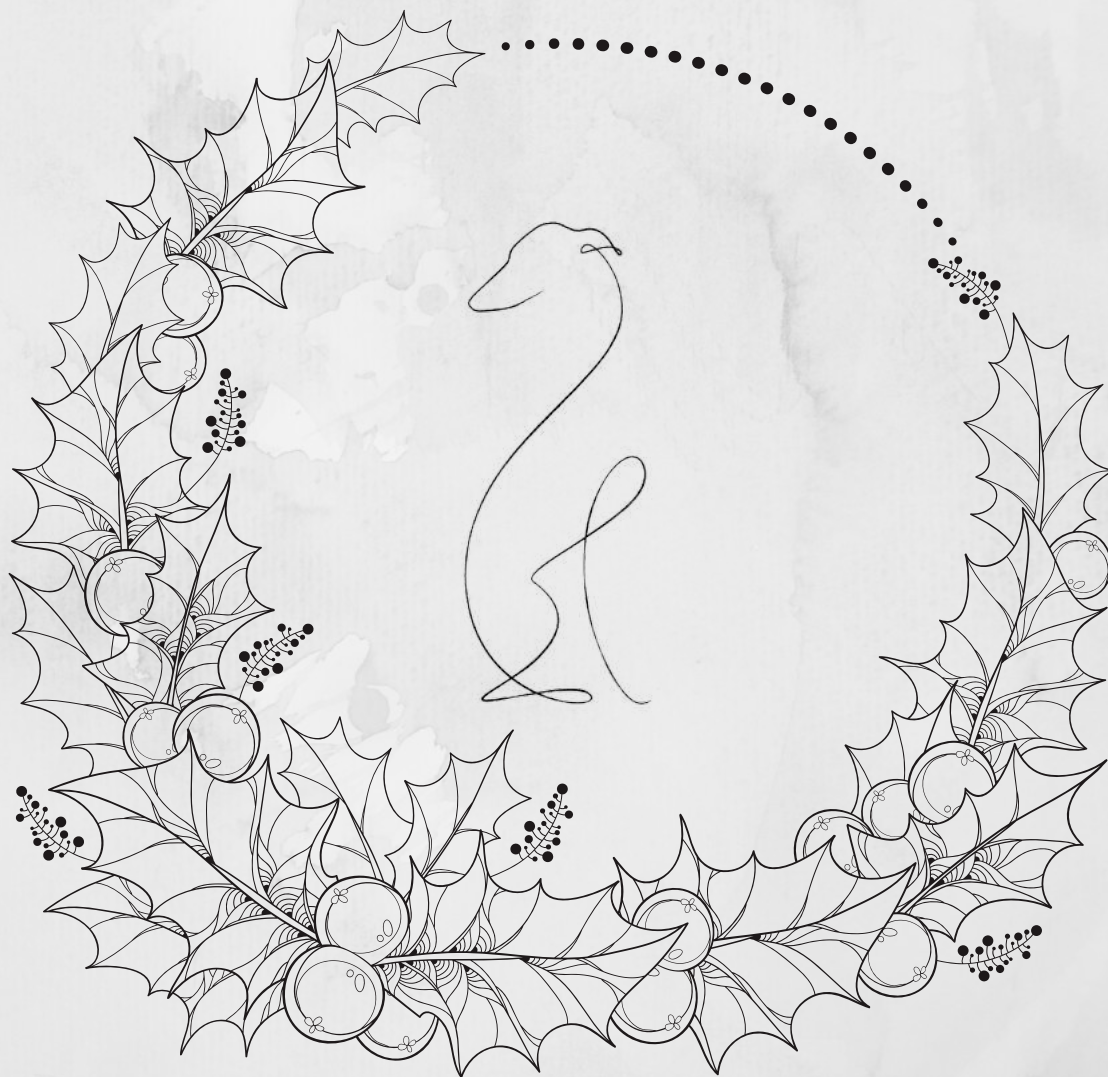


# Christmas at

## The Greyhound



# 2021

[greyhoundbelper@yahoo.com](mailto:greyhoundbelper@yahoo.com)

# Christmas Fayre

## Selection of small plates

Mini breaded Camembert with cranberry sauce v

Truffled mushroom pâté served with crostini v gf

Mini homemade fishcake with sweet chilli sauce

Maple coated pork belly bites gf

## Main course

Traditional Roast turkey with all the trimmings accompanied by seasonal vegetables, mash potatoes and crisp roast potatoes gf

Cod Loin wrapped in Parma ham served on a roasted vegetable sauce with new potatoes and seasonal vegetables gf

Beef Bourguignon on a bed of horseradish mash potatoes and seasonal vegetables gf

Roasted Beetroot and goats cheese tart topped with a balsamic glaze and walnuts with new potatoes and salad v

## Dessert

Christmas pudding with brandy sauce or custard gf

Biscoff cheesecake

Vanilla sponge topped with strawberry compote served with custard

After Eight ice cream sundae gf

3 Courses

Tuesday - Thursday £24pp Friday & Saturday £28pp

# Christmas Day

## To Start

Slow roasted tomato and red pepper soup v gf

Smoked chicken Caesar lettuce cup topped with Parmesan shavings gf

Breaded herb encrusted goats cheese with blackcurrant coulis

Oak smoked salmon and beetroot terrine with horseradish mayonnaise gf

## Main course

Traditional Roast turkey with sausage meat stuffing, roast potatoes, mash potatoes, pigs in blankets, Yorkshire pudding and seasonal vegetables gf

Roast silverside of beef served with roast potatoes, mash potatoes, Yorkshire pudding and seasonal vegetables gf

Pan roasted duck breast accompanied by dauphinoise potatoes and a morello cherry sauce gf

Grilled sea bass fillet with a caper, lemon and herb butter served on a bed of wilted spinach and sautéed potatoes gf

Wild mushroom stuffed pancake with a red wine and thyme sauce served with fresh asparagus and buttered new potatoes v gf

Nut loaf served with roast potatoes, mash potatoes Yorkshire pudding, sage, onion and chestnut stuffing and seasonal vegetables v gf

## Dessert

Rich Christmas pudding with brandy sauce gf

Profiteroles filled with a baileys cream topped with a rich chocolate sauce

Selection of cheeses: Brie, cheddar and stilton served with a variety of crackers, red onion chutney and grapes gf

Passion fruit crème brûlée served with raspberry coulis and shortbread biscuit

Rich chocolate hazelnut cheesecake served with double cream

Adult £75.00

Child £40.00

# How to book

Telephone: 01773 525415

Email: greyhoundbelper@yahoo.com

Or simply pop in to see us in person

Please read the Terms and Conditions carefully before booking and completing the booking form.

Items marked GF can be adapted to be gluten free dishes.

Please ensure all allergies or dietary requirements are clearly stated within your booking form. Please do speak to a member of staff if you have any questions about the dishes or require further allergy information.

Some of the items on our menu do contain nuts and other allergens. All dishes are prepared in an environment that handles nuts so there is a small risk that traces may be passed to other food items.

# Terms and Conditions

1. ALL DEPOSITS AND FULL PRE-PAYMENTS ARE NON REFUNDABLE. Deposits are paid on the number of guests in your party, therefore lost deposits cannot be redeemed against the final balance due.
2. Full payment and Pre-order for Christmas Day Lunch is required by the 1st December 2021. Bookings made after this date will be required to pay in full and supply a completed pre order immediately.
3. A completed pre-order for Christmas Fayre bookings is required a minimum of 7 days prior to your reservation.
4. Bookings can only be held for numbers in relation to the deposit paid.
5. Bookings will only be confirmed when the deposit is paid, any inquiries that do not pay a deposit within 7 days will be cancelled.
6. £10 per person deposit is required for all bookings

Name: \_\_\_\_\_

Telephone: \_\_\_\_\_

Date and time of booking: \_\_\_\_\_

Deposit amount: £ \_\_\_\_\_

NAME	STARTER	MAIN	DESSERT	DIETARY REQ

For Christmas Fayre please leave the starter section blank