



# Festive Menu

## The Greyhound

### Starters

**Butternut Squash Velouté**

*Wild mushroom & Parmesan crostini*

**"Gin & Dill" Cured Salmon**

*House blinis, beetroot relish, horseradish sour cream*

**Chicken & Ham Hock Croquettes**

*Grain mustard & aioli*

**Burrata Cheese**

*Caramelised pears, candied walnuts, arugula salad*

### Mains

**The Christmas Roast**

*Apricot & Sage Stuffing, Duck Fat Roast Potatoes, Brussels Tops with Chestnuts,  
Honeyed Carrots, Cauliflower Cheese, Crispy Parsnips, Pigs in Blankets,  
Mini Yorkshire Pudding & Roast Gravy*

**"Steak & Greens"**

*Slow cooked steak pudding, honey & rosemary carrots, buttered winter greens & peas*

**Cornish Fillet of Hake**

*White crab tortellini, brown buttered shrimps & samphire*

**Wild Mushroom, Leek & Swiss Cheese Pithivier**

*Truffle mash, greens, white wine & tarragon cream sauce*

### Desserts

**Christmas Spiced Bread & Butter Pudding**

*Brandy custard, vanilla bean ice cream*

**Warm Chocolate Brownie**

*Morello cherry ice cream, honeycomb*

**Salted Caramel Panna Cotta**

*Orange tuile, house gingerbread*

**Char Grilled Pineapple**

*Rum soaked sultana syrup, coconut ice cream*

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2 COURSES, £30

3 COURSES, £35

*Please see our Festive Menu with Dietary Requirements*

-Includes Christmas novelties & crackers-

An optional 10% service charge will be added to all bills  
The Greyhound, Kew Green

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*Add some more sparkle to your table*

**TO START**

GLASS OF PROSECCO, £5

**NIBBLES**

HOUSE TREACLE BROWN BREAD & CHIVE BUTTER, £3 per person  
MARINATED SPANISH OLIVES, £2 per person

**ON THE TABLE**

*£4 per bowl*

HONEYED PIGS IN BLANKETS  
GOOSE FAT ROAST POTATOES  
TRUFFLE MASH  
CAULIFLOWER CHEESE  
CHESTNUT BRUSSELS SPROUTS  
CRISPY BREADED PARSNIPS  
SAUSAGE & APRICOT STUFFING

**AFTERS**

PORT, £5 per glass  
COFFEE & MINCE PIES, £4 per person  
CHOCOLATE TRUFFLES, £3 per person  
THE TEDDINGTON CHEESE SLATE, £6 per person

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