



Christmas Day at The Greyhound

Starters

Butternut Squash Velouté (V) (VGN)

Wild mushroom & Parmesan crostini

"Gin & Dill" Cured Salmon

House blinis, beetroot relish, horseradish sour cream

Chicken & Ham Hock Croquettes

Grain mustard & aioli

Burrata Cheese (V)

Caramelised pears, candied walnuts, arugula salad

Mains

The Christmas Day Roast Sharing board

A selection of cuts of meat, served to your table, for you to carve and share...

Ballotine of Turkey Breast & Leg, 28 Day Aged Fillet of Scottish Beef, Wild Boar Scotch Eggs

Served with

*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*

or

The Christmas Nut Roast (V)

Served with

*Falafel Beignets, Roast Potatoes, Brussels Tops with Chestnuts,
Honeyed Carrots, Cauliflower Cheese, Crispy Parsnips,
Mini Yorkshire Pudding & Mushroom Gravy
(available as Vegetarian or Vegan)*

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 (GF)

Rum soaked sultana syrup, coconut ice cream

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£90.00 pp

£45 children (under 14y.o)

(V – Vegetarian, VGN – Vegan, GF - Gluten Free)

-Includes Christmas novelties & crackers-

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