



The Greyhound Inn

## Christmas Menu

### Dietary Information

Please be advised that our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering and ensure that a Team member allows you to read our food allergens information for each dish, which is available on request.



## To Start

### Home-Made Creamy Mushroom & Tarragon Soup

With bread

### Prawn, Apple, Celery & Walnut Salad

### Smoked Salmon Crostini

Served with herb crème fraîche

### Chicken Liver Pâté

With onion marmalade & melba toast

### Warm Goats Cheese, Sun Dried Tomato & Red Onion Tart

On mixed leaves



## To Follow

### Roast Turkey

With all the traditional trimmings

### Lamb Casserole

With creamed mash potato, seasonal vegetables & redcurrant jus

### Pan Fried Barramundi Fillet

With crushed new potatoes, green beans & butter sauce

### Free-Range Chicken Breast

Served on a bed of creamed leeks & noisette potatoes

### Baked Butternut Squash

With lime, chilli & coriander & served with quinoa, capers & salsa dressing

### Slow Roasted Pork Belly

With grain mustard mash, apple purée & kale



# Puddings

## Traditional Christmas Pudding

With brandy sauce

## Warm Coconut & Almond Tart

Served with coconut ice cream

## Baked Cinnamon Apple

Stuffed with sultanas & walnuts bound with honey

## Caramel, Butter & Peanut Terrine

With honeycomb

## Ice Cream & Raspberry Coulis

## Cappuccino Mousse

Served in a brandy snap basket



## After Your Meal

Tea or Coffee with Mints

