



The Greyhound Christmas menu

Menu available from 1st December until the 24th December 2023

Starters

Chicken liver Parfait

apple chutney and toasted bloomer

Sweet potato, ginger and spring onion soup (vg)

warm ciabata

Sussex cheddar beignets

Light Sussex cheddar fritters with a cheese sauce and pickled red onion

Crab and sweetcorn bon bons

chipotle and crab dressing, guacamole, pea shoots

Main courses

Traditional roast turkey

Served with all the goodies, sausage wrapped in bacon, stuffing, bacon rolls, sausage meat roast potatoes, fresh vegetables and our Christmas gravy

Roast duck breast with cranberry and blackberry jus

Roasted duck breast, confit duck leg croquette, dauphinoise potato, carrot puree roasted spring onions

Fish mixed grill with carrot and shallot fricasse

Fillets of seabass, haddock, salmon, mackerel and whole king prawn, green beans and fries

Assiette of Lamb

Slowed cooked lamb shank, rump of lamb, mint kofta, boulangiere potato, roasted parsnips and carrots, jus

Roasted chestnut and mixed Nut roast (vg)

with mushroom sauce, roast potatoes fresh vegetables

Puddings

Ferrro Rocher and Nutella cheesecake

Chocolate hobnob base, creamy ferrero rocha and nutella, honeycomb ice cream

Christmas spiced doughnuts with a cappucino smoothy shot

Christmas on a plate! doughnuts coated in winter spices, cappucino smoothy shot and salted caramel ice cream

Chocolate bavarios with grand marnier cream

chocolate moose with creamy grand marnier sauce

Traditional Christmas pudding

Clotted cream ice cream

Chocolate brownie and sticky toffee ice cream sundae

Honeycomb and vanilla ice cream, roasted nuts, marshmallows, warm chocolate brownie and sticky toffee

Hot chocolate fudge sauce

£25 for 2 courses

£30 for 3 courses

To book please ask a member of staff or telephone 01730 814425 or visit our website

www.thegreyhoundpub.com

A £5 a head deposit and a pre-order for this menu will be required.