



# THE GREYHOUND

CHRISTMAS MENU 2022

## STARTERS

Smoked Haddock and salmon roulade, dill & lemon crème fraiche, & sour dough

Cream of celeriac soup with a stilton macaroni bon bon

Pulled ham hock and chive terrine, braised chicory,  
black pudding and a poached egg

Goats cheese and peperonata tart with pecan nuts and rocket

## MAINS

Roast Turkey with roast potatoes, pigs in blankets,  
sage and onion stuffing, seasonal vegetables and gravy

Haunch of venison with fondant potatoes, bourguignon sauce,  
parsnip puree and seasonal vegetables

Mushroom and camembert en crouete with fondant potatoes,  
wild mushroom sauce and seasonal vegetables

Pan fried sea bass fillet with a broad bean,  
pea and brown shrimp risotto and parmesan

Braised beef brisket with a red wine and thyme jus,  
champ mash and seasonal vegetables

## DESSERTS

Black forest terrine, cherry sorbet and kirsch soaked cherries

Bakewell tart with raspberry ripple ice cream

Homemade Christmas pudding with brandy custard

Stilton, brie and cheddar with biscuits, quince jelly and honey

**£23 FOR 2 COURSES     £29 FOR 3 COURSES**

9 Henley Road, Ipswich IP1 3SE | 01473 252862 | [thegreyhoundipswich.co.uk](http://thegreyhoundipswich.co.uk)