



THE GREYHOUND

CHRISTMAS MENU 2023

STARTERS

Smoked Salmon, Crayfish & Crab Roulade, Avocado Mousse, Garlic Croutons,
Lemon & Dill Crème Fraiche (gfo)

Duck Fat & Black Pudding Hash Brown, Treacle Bacon, Posh Beans & Poached Egg
Goats Cheese & Spiced Fig Tart, Chicory, Rocket & Pine nut Salad & Balsamic Glaze (v)

Carrot & Spiced Lentil Soup, Pickled Carrot & Feta Cheese Bon Bon (v) (gfo)

King Mushroom Scallops, Green Pea sauce, Leek Crisps & Chestnut Dressing (vg)

MAINS

Roast Turkey with Stuffing, Pigs in Blankets, Roast Potatoes, Vegetables,
Cauliflower Cheese Croquette, Braised Red Cabbage & Gravy (gfo)

Wild Mushroom & Chestnut Wellington with a Leek & Mushroom Sauce,
Fondant Potatoes & Vegetables (v)

Slow Cooked Beef Feather Blade in Red wine, Bubble & Squeak, Black Pudding Bon Bon,
Parsnip Crisps & Vegetables (gfo)

Pan Fried Salmon Fillet, Baby Leek, Sweetcorn & Crayfish Risotto, Pickled Cucumber Dressing (gf)

Roasted Venison Haunch, Fondant Potato, Beetroot Puree, Adnams Port Sauce & Vegetables (gf)

Butternut Squash, Sage & Parsnip Suet Pudding with Braised Red Cabbage, Vegetables & Gravy (vg)

DESSERTS

Festive Sticky Toffee Pudding with Brandy Custard

Stilton, Baron Bigod & Montgomery Cheddar With Crackers & Quince Jelly

Chocolate Brownie with a Chocolate & Cherry Mousse, & Cherry Sorbet

Bakewell Tart with Raspberry Ripple Ice Cream

Christmas Pudding with Brandy Custard

Coconut Rice Pudding with a Plum Compote (vg)

£30 FOR 2 COURSES

£35 FOR 3 COURSES

9 Henley Road, Ipswich IP1 3SE | 01473 252862 | thegreyhoundipswich.co.uk