



THE GREYHOUND

CHRISTMAS MENU 2024

STARTERS

Cream of Cauliflower Soup, Blue Cheese Macaroni Fritter, Crispy Sage Leaf (V, GFO)
Crispy Pork Belly, Black Pudding Crumb, Celeriac Remoulade,
Pickled Apple and Apple Caramel
Citrus Cured Mackerel, Pickled Beetroot, Mackerel Pate,
Honey Mustard Dressing and Melba Toast
Soy Glazed King Oyster Mushroom Scallops, Mushroom Ketchup,
Chimichurri and Crispy Seaweed (Vegan, GF)

MAINS

Turkey, Duck Fat Roast Potatoes, Pig in Blanket, Braised Red Cabbage,
Cauliflower Cheese Croquette, Roasted Carrot, Vegetables and Gravy (GFO)
Vegetarian Haggis, Parsnip & Chestnut Nut Roast with Braised Red Cabbage,
Roast Potatoes and Vegetables (Vegan)
Duo of Venison: Pan Fried Haunch of Venison & Mini Venison Shepherd's Pie
Stuffed in an Onion Cup, Pickled Blackberries, Vegetables and Gravy (GF)
Pan Fried Cod Fillet with Nduja, Chorizo & Crayfish Arancini,
Tomato & Red Pepper Sauce, Citrus Mascarpone, Crispy Seaweed and Samphire
Wild Mushroom, Goats Cheese & Spinach Wellington with Fondant Potato,
Leek & Broad Bean Sauce and Vegetables (V)

DESSERTS

Christmas Pudding with Brandy Custard (GF)
Mincemeat Frangipane Tart with Rum & Raisin Ice Cream
Black Forest Gateau Chocolate Mousse, Chocolate Crumb, Cherry Sorbet
Jamaican Ginger Cake with Rum Caramelised Pineapple
and Vegan Vanilla Ice Cream (Vegan, GF)
Selection of Cheese and Biscuits (GFO)

£32 FOR 2 COURSES £38 FOR 3 COURSES

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