

For a festive season full of cheer

Friday 4th December - Thursday 24th December 2020



To Start

Festive butternut squash soup

roasted & lightly spiced pumpkin seeds, baked sourdough

Beetroot-cured salmon

roasted heritage beetroots, beetroot puree, pickled cucumber, pinenuts, micro herbs & frisee leaves

Twice-baked smoked cheddar soufflé

blackened onion puree and warmed spinach & tomato salsa

Confit shredded duck leg, chicken thigh & wild mushroom terrine

red wine cherry compote, dressed watercress salad and foccacia

To Follow

Roasted turkey crown and pigs in blanket

pork, sage & onion stuffing, honey carrots and garlic roasted potatoes and jus

Slow-cooked blade of beef

carrot & cumin puree, bacon & wholegrain mustard mash potato, tenderstem broccoli and rosemary jus

Baked cod bouillabaisse

roasted fennel & cherry tomatoes and new potatoes

Roasted mushroom, sweet potato, chestnut & lentil wellington

Chantenay carrots, tenderstem broccoli, roasted beetroots and jus

Vegetables to share

smoked bacon sprouts, braised red cabbage and thyme-roasted parsnip

To Finish

Traditional mixed fruit Christmas pudding

brandy crème anglaise

Sticky toffee & ginger pudding

honeycomb ice cream

Crème brulee

berries and pistachio shortbread

Caramelised peaches & pear sweetened mascarpone, blackberry and honeycomb

Seasonal blue cheese

onion, pear & apple chutney, artisan biscuits and toasted foccacia

2 courses £24 - 3 courses £27

Please contact us by emailing talktous@greyhoundtidmarsh.pub or call on 01189843557 to make a booking.

This set menu is available by pre-order only.

Let our Christmas elves look after your festive spirits!!!

Nut, wheat and dairy products are used in our kitchen, so please let us know if you suffer from any allergies before you order. Our fish may contain small bones. Our steaks are meaty. Our puddings do contain calories. All weights given are uncooked weights. All tips are given at your discretion and are shared by the team and chefs that looked after you.