# All you'll need this Christmas ... Monday 29th November - Friday 24th December 2021



### To Start

### Festive butternut squash soup

roasted & lightly spiced pumpkin seeds, toasted sourdough

### Beetroot, salmon, soft cheese & dill terrine

beetroot puree, micro herbs & frisee leaves

## Truffle & parmesan custard with mushroom crumb

parsnip crisps, basil cress & heritage beetroot

### Oxtail croquettes

harissa mayonnaise, pickled slaw, spiralised potatoes and watercress

### 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 hake 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 and orange tuille

# Espresso martini tiramisu

raspberry coral crisp and honeycomb crumb

Caramelised peaches & pear sweetened mascarpone, blackberry and nut crunch

### Seasonal blue cheese

beetroot chutney, artisan biscuits and sourdough croutes

# 2 courses £24 - 3 courses £28

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.

Our menu may be subject to change if there are issues with our suppliers over the festive season