

The Greyhound Inn

Christmas Party Menu

Spiced Butternut Squash Soup, Walnut Pesto

Pheasant & Venison Terrine, Plum Jam, Pickles, Mixed Leaves

Smoked Mackerel Pate, Russet Apple Jelly, Oaties

Twice Baked Isle of Mull Cheddar Souffle, Beetroot Relish, Mixed Leaves

All served with Louise's Soda Bread

Spinach Gnocchi, Wild Mushrooms, Chantenay Carrots, Kale Pesto, Mixed Leaves

Herb Crusted Fillet of Hake, Confit & Roasted Fennel, Baby Potatoes, Crab Butter

Slow Cooked Shin of Beef in Shiraz, Roasted Chestnuts, Greens, Mustard Mash

Roast Suffolk Turkey, Pigs in Blankets, Roasted Root Vegetables & Potatoes,

Sprouts, Cranberry Sauce, Gravy

Amaretto & Raspberry Trifle

Citrus & Cinnamon Poached Pear, Chocolate Sauce, Vanilla Pod Ice Cream

Christmas Pudding, Brandy Butter

A Selection of Louise's Ice Cream, Shortbread

2 Courses £17.95

3 Courses £21.95

All of our produce is sourced as locally as possible and everything on the menu is handmade by Louise. Please let us know if you have any dietary requirements.

The Greyhound Inn

December Lunch Menu

Cullen Skink, Creamy Smoked Haddock Scottish Soup	£6
Isle of Mull Cheddar Souffle, Beetroot Relish, Mixed Leaves, Pickled Vegetables	£6.5
Pheasant & Venison Terrine, Spicy Plum Jam, Mixed Leaves	£6.5
Smoked Mackerel Pate, Russet Apple Jelly, Oaties, Mixed Leaves	£6
Treacle & Dalwhinnie Single Malt Whisky Cured Salmon, Horseradish Mayo, Potato Scone	£7
Tasting Board; Smoked Mackerel Pate, Apple Jelly, Treacle & Dalwhinnie Single Malt Whisky Cured Salmon, Horseradish Mayo, Pheasant & Venison Terrine, Spicy Plum Jam, Mixed Leaves	£14
All served with Louise's Soda Bread	
Spinach Gnocchi, Wild Mushrooms, Chantenay Carrots, Kale Pesto, Mixed Leaves	£13
Herb Crusted Fillet of Hake, Confit & Roasted Fennel, Baby Potatoes, Crab Butter	£14
Slow Cooked Shin of Beef in Shiraz, Roasted Chestnuts, Greens, Mustard Mash	£14
Roast Suffolk Turkey, Pigs in Blankets, Roasted Root Vegetables & Potatoes, Sprouts, Cranberry Sauce, Gravy	£13
Cod & Salmon Fishcake, Samphire, Chunky Chips, Tartare Sauce	£13
Slow Roasted Lamb Shoulder, Crispy Belly, Dauphinoise, Carrot Puree, Greens, Chanterelle Mushrooms, Gravy	£16
From the Grill	
Beef Burger, Isle of Mull Cheddar, Mustard Mayo, Chunky Chips, Mixed Leaves	£12
Gammon Steak, Poached Hens Egg, Chunky Chips, Mixed Leaves	£13
Hanger Steak served Medium Rare, Marinated in Rosemary & Garlic, Cracked Pepper Butter, Chunky Chips, Mixed Leaves	£14
Sirloin Steak, Cracked Pepper Butter, Chunky Chips, Mixed Leaves	£20
Sides: Chunky Chips, Mixed Leaf & Tomato Salad, Seasonal Greens, Extra Soda Bread	£2.5

All of our produce is sourced as locally as possible and everything on the menu is handmade by Louise. Please let us know if you have any dietary requirements.