



The Greyhound Inn Christmas Menu

Starters

Celeriac, apple & sage soup; toasted hazelnuts and truffle oil.

Beetroot-cured salmon; pickled cucumber, dill blinis and remoulade.

Warm goat's cheese bon-bons; pickled beetroot and dressed baby leaves.

Ham hock terrine; mustard pickled cauliflower, crispy shallot rings and ciabatta crispbreads.

Mains

Slow-braised beef featherblade; horseradish pomme purée, glazed root vegetables and port jus.

Poached turkey breast; Lincolnshire sausage & cranberry stuffing, creamed Brussel sprouts and potato terrine.

Pan-fried seabass; potato, pea & paprika fricassée and saffron espuma.

Roasted squash; sage gnocchi, crispy kale and basil pesto.

Desserts

Christmas pudding trifle; orange mascarpone custard.

Lemon meringue tart; textures of raspberry.

Honeycomb profiteroles; dark chocolate sauce.

Selection of Lincolnshire cheeses; chutney, grapes and crackers.

3 Courses £30.00

2 Courses £24.00

Vegan Options available upon request.
£10.00 per person non-refundable deposit to secure booking,
pre-order required a minimum of 7 days ahead of booking date.
Please inform us of any food allergies or intolerances.

