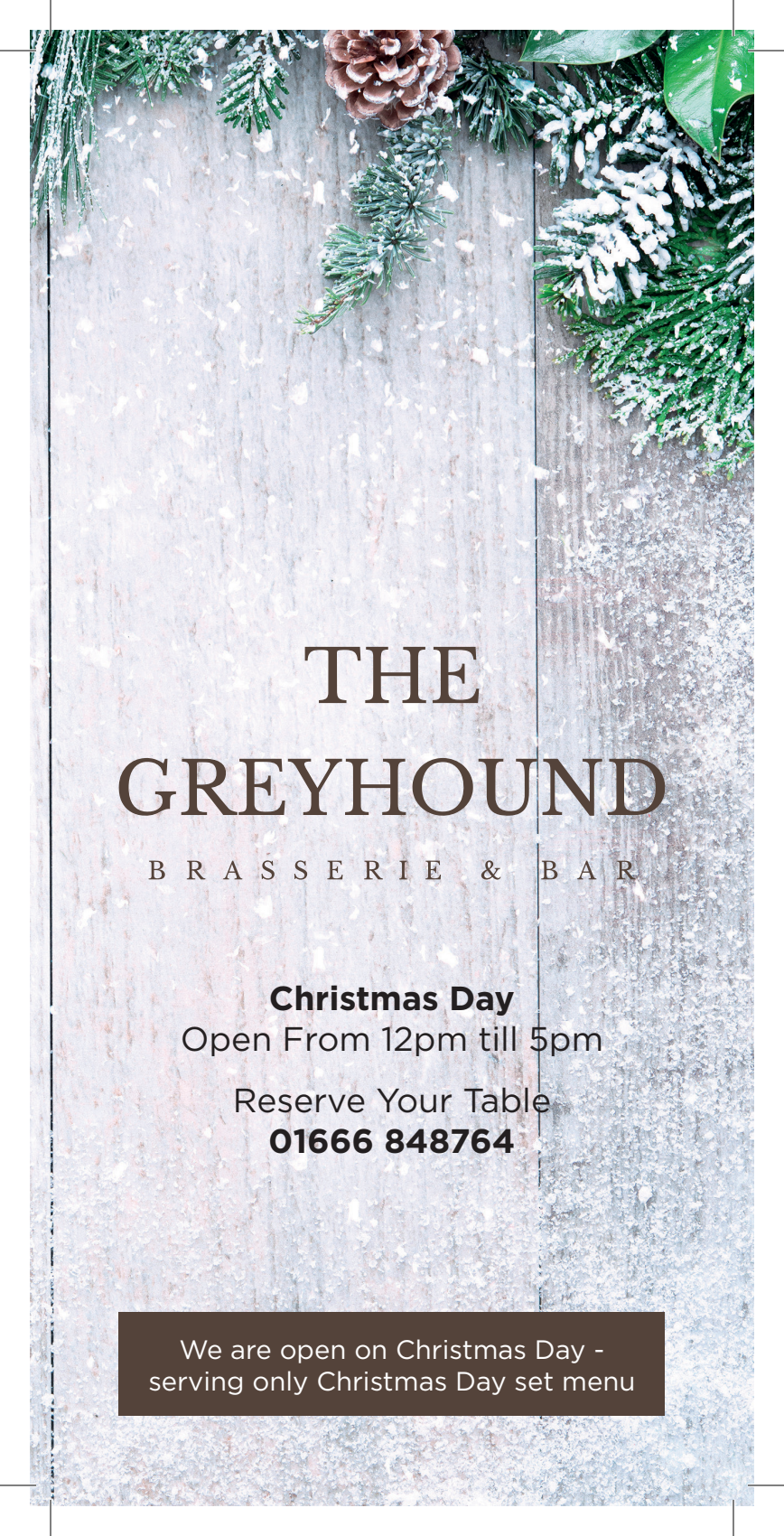




THE GREYHOUND

B R A S S E R I E & B A R

Christmas Day

Open From 12pm till 5pm

Reserve Your Table

01666 848764

We are open on Christmas Day -
serving only Christmas Day set menu

Christmas Party Menu

2 courses £28.50, 3 courses £33.50

Starters

Velouté Soup – Seasonal homemade vegetable soup, with cream and croutons.

Spicy Squid – Fresh chilli, lime & mint yoghurt sauce.

Prawn Cocktail – Baby prawns, classic cocktail sauce, lettuce salad & lime.

Mushroom Crostini (V) – Three slices of crostini topped with creamy burrata, mushrooms, balsamic dressing & fresh herbs.

Mains

Sirloin (8oz) – Grilled, served with French fries.

Slow-Cooked Roast Turkey – Filled with chestnut, wrapped in prosciutto, with red wine sauce, winter vegetables & potatoes.

Porcini Triangles (V) – Homemade pasta triangles filled with porcini mushrooms & thyme, creamy Parmesan sauce.

Chicken Schnitzel – Served with French fries.

Cod – Fresh cod fillet with white wine, olives, capers, tomato sauce & potatoes of the day.

Gemista (V) – Roasted peppers filled with rice, feta cheese, parsley & lemon.

Desserts

Crème Brûlée

Lemon Tart

Christmas Pudding – with brandy sauce or vanilla ice cream.

Pistachio Profiteroles

For more **VEGETARIAN AND VEGAN** options or any other dietary requirements please speak to a member of our team. Our chefs will try to accomplish any of your requirements.

Christmas Day Menu

£95.95

A glass of champagne or a glass of wine or a bottle of beer is served on arrival

Homemade Soup Appetiser

Starters

Roasted Scallops – crispy potato rösti & pea purée.

Meat and Cheese Platter – pickles, olives & homemade bread.

Prosciutto & Pear Crostini – ricotta, sliced pear & honey.

Butterfly King Prawns – deep-fried king prawns with Marie Rose sauce.

Asparagus – warm British asparagus, mint & lemon ricotta, extra virgin olive oil.

Mains

Slow-Cooked Roast Turkey – filled with chestnuts, wrapped in prosciutto, served with red wine sauce, winter vegetables & potatoes.

Grilled Lamb Racks – with mashed potatoes, rosemary, and a Château red wine & honey sauce.

Dover Sole – whole, pan-fried, served with roasted potatoes & fresh herb butter sauce (on the bone).

Steak & Pasta – linguine with creamy mushroom sauce, sliced sirloin steak, rocket & Parmesan salad.

Lobster & Crayfish Tortelloni – with chives in a white wine Parmesan sauce.

Wild Mushroom Risotto (V) – wild mushrooms, pecorino cheese, fresh herbs & Truffle.

Vegetarian Moussaka (V) – layers of aubergine, courgette, potato, tomato sauce, and béchamel.

Desserts

Lemon Tart with lemon sorbet

Banoffee Pie

Christmas Pudding with vanilla ice cream or fresh cream

Pistachio Profiteroles

Chocolate Brownie

Three Scoops of Ice Cream

Cheese Board to Share

Tea or Coffee of your choice

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