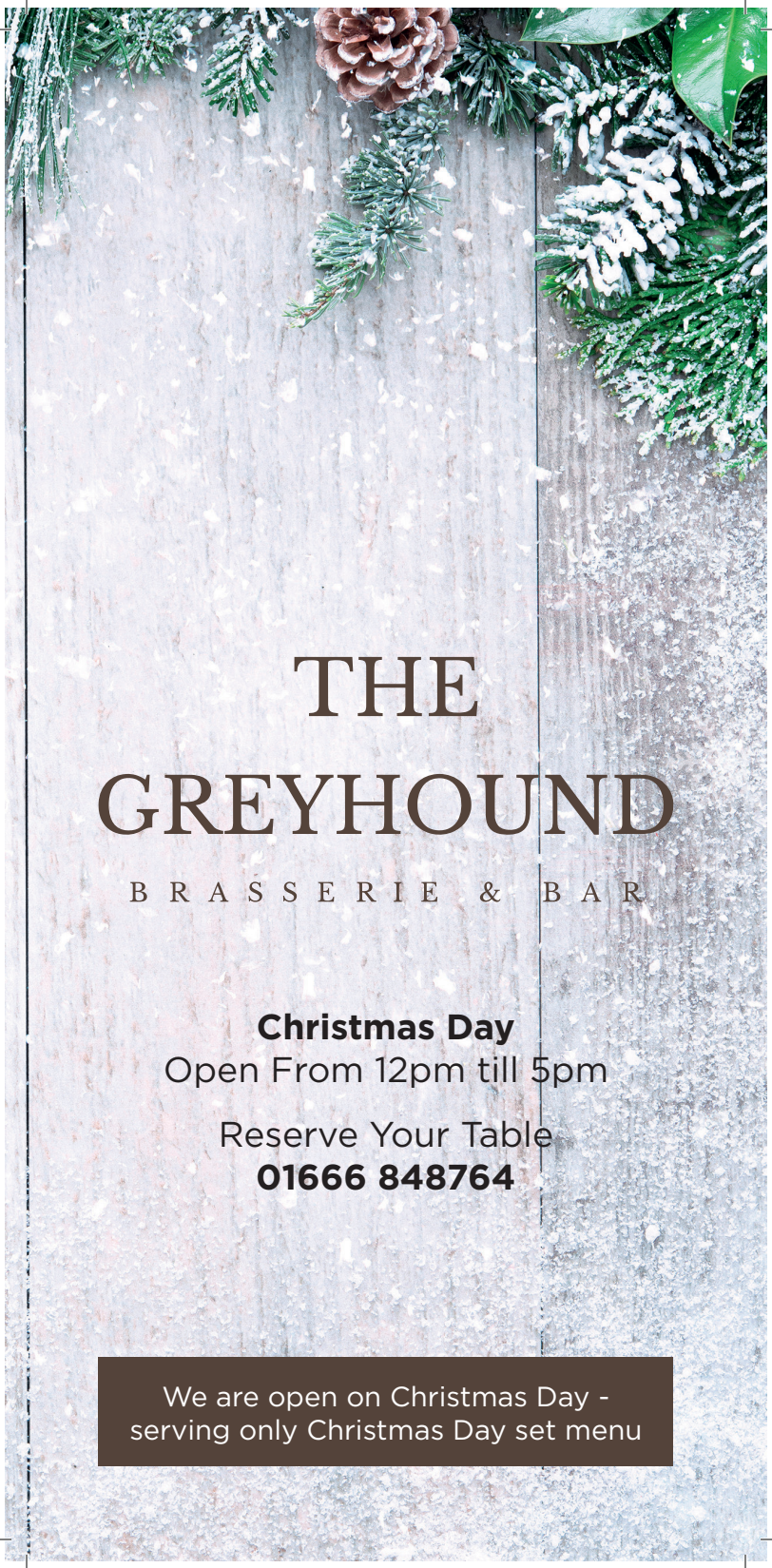

THE GREYHOUND

BRASSERIE & BAR

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 £31.95, 3 courses £37.95

Starters

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

Spicy Squid – Fresh chilli, lime & garlic mayo.

King prawns luciana – Cooked in a rich tomato sauce with a touch of cream chilli & garlic.

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

Mains

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

Seabass – Fresh seabass with white wine, olives, capers, tomato sauce & sautéed potatoes.

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

Mushroom & Truffle Risotto (V) – Creamy risotto with sautéed mushrooms , Parmesan & aromatic truffle. Vegan option available on request.

Super Piccante Pinsa – Tomato, mozzarella,spicy salami, nduja and chilli.

Desserts

Christmas Pudding – served with brandy sauce or vanilla ice cream.

Crème Brûlée

Tiramisu

Ice Cream – a choice of two scoop of ice cream from our selection.

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

£99.00

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 pancetta & pea purée.

Crab Arancini – crispy saffron rice arancini with lemon marinated crab & fresh herbs.

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

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

Truffle Burrata (V) – fresh burrata, black truffle, sun dried tomatoes.

Mains

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

Grilled Lamb Racks – with sautéed 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).

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

Mushroom & Truffle Risotto (V) – Creamy risotto with sautéed mushrooms , Parmesan & aromatic truffle. Vegan option available on request.

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

Desserts

Christmas Pudding – served with brandy sauce or vanilla ice cream.

Pistachio cheesecake

Portokalopita - Syrup-soaked filo cake bursting with the bright ,citrusy flavour served with vanilla ice cream.

Cheese & Fruit - a selection of cheeses served with fruit and crackers

Ice Cream – a choice of two scoop of ice cream from our selection.

Tea or Coffee of your choice

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.



t: 01666 848764

e: info@thegreyhound-malmesbury.co.uk

w: www.thegreyhound-malmesbury.co.uk

62 High Street, Malmesbury SN16 9AT