



# THE GREYHOUND CHARCOTT CHRISTMAS MENU 2024



AVAILABLE FROM 28TH NOVEMBER - 21ST DECEMBER (EXCLUDING SUNDAYS)  
ENJOY 2 COURSES FOR £29 OR 3 COURSES FOR £37 PER HEAD  
(NON REFUNDABLE BOOKING DEPOSIT OF £10 PER HEAD PAYABLE UPON BOOKING)



## TO START

- Lemon & Pink Peppercorn cured Trout Terrine, house pickled cucumber, toasted Rye bread (GFA)
- Duck Liver Parfait, spiced plum chutney, warm Brioche toast
- Harissa spiced Roasted Red Pepper & Tomato Soup, Parmesan Tuille, Rusbridge granary bloomer (V, GFA, VeA)
- Roasted Pumpkin, Spinach & Ricotta Ravioli, red pesto butter, crispy sage (V)



## THE MAIN EVENT

Two delicious festive roast options:

- Free Range Roast Turkey, Stidolph's smoked pig in blanket
- Pan Roasted Seabass Fillet, sundried tomato, saffron & spinach risotto, crispy kale (GF)
- Roasted Beetroot & Squash Wellington, with mushroom duxelle, finished with kale pesto (V, Ve)
- Slow braised Beef Cheeks, confit garlic mash, rich red wine sauce, cavolo nero (GF)

Both roasts are served with all the festive trimmings, roasties, seasonal veggies, rich gravy & cranberry sauce



## ON TO THE DESSERT

- Chocolate & Amaretto Mousse, handmade biscotti (ALC)
- Homemade Christmas Pudding, rich brandy custard (GF, ALC)
- Trio of Kentish Cheeses with artisan crackers, crisp apple, festive homemade quince jelly (GFA) (+£5 supp.)
- Clementine & Lemon Tart, sweet shortcrust, clotted cream, cranberry glitter

Add a glass of Taylor Vintage port £7 (50ml)(ALC)



ALL DIETARY REQUIREMENTS OR ALLERGIES MUST BE CONFIRMED UPON BOOKING, COMPLETE WITH PRE ORDER FORM 14 DAYS BEFORE DINING. PLEASE NOTE THERE WILL BE A 10% DISCRETIONARY SERVICE CHARGE ADDED TO YOUR BILL, ALL TIPS ARE PROCESSED AND SHARED FAIRLY WITH THE WHOLE STAFF TEAM HERE AS PER LEGAL REGULATIONS.

