

Christmas DAY

M E N U

Served at noon

£72.00 per person

Making a Booking Payments & Deposits

Your Christmas booking with us is confirmed once we have received your non-transferable and non-refundable deposit payment. A £30 deposit per person is required. We will make sure your deposit is deducted from your final bill on the day of your event, subject to any changes/ cancellations. All outstanding balances & deposit payments must be paid on or before the day of your festive event.

Changes & Cancellations

If, for whatever reason, a guest at your party can't make it, please call us & cancel at least 24 hours before you are due to arrive otherwise we will charge the full deposit amount and the same for any no-shows.

Booking Form

Please complete our booking form & your pre-order and either drop in or email to confirm your provisional booking. All menu pre-orders must be received at least 7 days before your Christmas booking to give us plenty of time to prepare. We recognise the importance of accurate allergen information, so if you have any specific concerns please speak to a member of our team & clearly specify with your booking.

Bread For The Table To Share

Fresh baked bread, salted butter, olive oil & balsamic vinegar

STARTERS

Home made Leek & Potato Soup (GFO)

With home baked farmhouse bread

Duck Confit (GF)

With Chinese five spice, ribbon salad, hoi sin drizzle

Smoked Salmon & Prawn Parcel (GFO)

Prawns combined with our own Marie Rose sauce wrapped in smoked salmon, served on dressed leaves with garlic croutons

Pan Fried Scallops (GF)

In lemon and garlic butter, dressed salad and crispy streaky bacon

Stuffed Oven Roast Flat Mushroom (GF)

With Stilton and cranberry, dressed leaves and balsamic glaze

MAINS

Traditional Roast Turkey (GFO no stuffing & pigs)

Roast and mashed potato, crushed roots, stuffing, pigs in blankets, vegetables and gravy

Slow Braised Lamb Shank (GF)

Rich redcurrant and mint jus, served with creamy mashed potato and roasted root vegetables

Medallions of Fillet Steak (GF)

Creamy brandy & peppercorn sauce, horseradish mashed potato, vegetables & parsnip crisps

Salmon Fillet

Chive hollandaise, crushed baby potatoes & dressed herb salad

Slow Cooked Venison (GF)

Served with spring onion mashed potato, vegetables, rich red wine, game & juniper sauce garnished with game chips

DESSERTS

Traditional Brandy Laced Christmas Pudding (GFO)

Served with creamy brandy sauce

Lemon Posset (GFO)

With shortbread biscuit and pistachio ice-cream

Chocolate Truffle Tart

With crème anglaise and marinated berries

Cherry & White Chocolate Cheesecake with a Hobnob Base

Served with marinated berries & cream

Trio of Cheese & Biscuits

With winter chutney, celery and biscuits

Salted Caramel Pannacotta (GFO)

With chocolate chunk ice cream & biscuit crumb

TO FINISH

Coffee and Warm Mince Pie

(GFO) Gluten Free Option (GF) Gluten Free.

Please notify us of any allergens or intolerances of any guests

THE GREYHOUND • BURTON-ON-THE-WOLDS

BOOKING FORM

Please complete your guests meal choices below & your contact details, then hand this booking form with your deposit to a member of staff who will be happy to confirm your booking.

Guest Name:Tel:

Date of Booking: Time:

Email: No of Guests:

If any of your guests have an allergy, intolerance or special dietary requirement please state below including the guests name: All deposits & pre-order required at least 14 working days before your booking:

Name:	Leek & Potato Soup	Duck Confit	Smoked Salmon & Prawn	Pan Fried Scallops	Stuffed Flat Mushroom	Roast Turkey	Slow Braised Lamb Shank	Medallions of Fillet Steak	Salmon Fillet	Slow Cooked Venison	Christmas Pudding	Lemon Posset	Chocolate Truffle Tart	Cheesecake	Cheese & Biscuits	Pannacotta	Coffee and Warm Mince Pie

Deposit Paid:

Date:

