



## Christmas 2020

Served from December 3rd until 22nd

Butternut squash, carrot & thyme soup (V)

Smoked salmon & prawn mousse with whisky & chive cream & crisp breads

Honey, chilli & spiced orange, halloumi, with a pickled vegetable salad (V)

Chicken, sundried tomato, & asparagus terrine, served with fresh bread

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Traditional roast turkey roulade, filled with cranberry, chestnut & thyme stuffing  
served with all the festive trimmings

Slow cooked beef brisket, served with herb roasted potatoes, braised red cabbage,  
and a silver skin onion & red wine sauce (G)

Pan fried pork tenderloin, served with sweet potato parmentier,  
parsnip puree & a mulled pear chutney (G)

Herb crumbed hake supreme, served with new potatoes, pancetta sautéed  
Brussel sprouts, and a caper & garlic butter

Vegetarian haggis wellington, served with roasted potatoes,  
honey roast parsnips & braised cabbage (v)

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Traditional Christmas pudding

White chocolate & cranberry Crème Brule (G)

Lemon tart with a spiced berry compote

Chocolate, Baileys & amaretti cheesecake

Port & Stilton

**2 courses £21.95**

**3 courses £26.95**

Gluten & dairy free options available

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