



Christmas 2021

Traditional scotch broth (V)

Smoked salmon, cream cheese & chive roulade with a spinach blini

Potted pulled pork with pear & cranberry, served with garlic crisp breads

Caramelised Goats cheese, with praline & Waldorf salad

Traditional roast turkey breast, with cranberry, chestnut & thyme stuffing, honey & mustard glazed pigs in blankets and all the festive trimmings

Slow 8 hour braised, duck leg served with herb roasted potatoes, braised red cabbage, and a Winter bramble (G)

Maple & pecan glazed salmon supreme, served with new potatoes & buttered asparagus (G)

Festive Venison burger, served with cranberry relish, hand-cut chips & festive slaw
Wild Mushroom, pesto & truffle oil vol-au-vent

Traditional Christmas pudding with brandy sauce

Chocolate fudge brownie with dark chocolate & crème-de-menthe ice cream

Clementine & ginger cheesecake

Apple & mincemeat crumble with an amaretto cream

Trio of Festive cheeses

2 courses £23.95 3 courses £28.95

Gluten & dairy free options available

Menu available 29th November 2021- 21st December 2021

Pre-order required 7-10 days before booking

Tables are secured with £5.00 per person deposit

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