



# CHRISTMAS DAY 2025

A glass of Taittinger Champagne on arrival

## FOR THE TABLE

London sourdough, seeded crackers, turkey butter  
Lincolnshire Poacher gougères

## STARTERS

Roast Jerusalem artichoke soup, cheddar toastie (v)  
Heritage beetroots, pickled pear, horseradish curds, hazelnuts (pb)  
Berkshire duck breast, confit leg croquettes, glazed fig, walnut dressing  
Cured Scottish sea trout, picked Devon crab, brown shrimps, lobster mayonnaise

## MAINS

Free range Wiltshire turkey, sage stuffing, bread sauce, pigs in blankets, roasting juices  
Roast Sirloin of rare breed beef, glazed beef cheek, sprout tops, truffle gravy  
Pan fried fillet of Scottish halibut, langoustine and fennel risotto, sea vegetables  
Wild mushroom and chestnut Wellington, creamed spinach, salsify crisps (v)  
Roast winter squash, lentils, kalettes, Burella, toasted seeds (pb)  
*(all tables will be served roast potatoes, Brussels sprouts, cauliflower cheese and honey roast parsnips)*

## PUDDINGS

Georgie Porgie's Devonshire Christmas pudding, custard  
Sticky toffee pudding, clotted cream, butterscotch  
Clementine and ginger cheesecake (pb)  
Dark chocolate mousse, salted caramel, honeycomb  
British cheeseboard sourdough crackers, real ale and onion chutney



The Christmas Day menu is priced at £110 per person (Children under 12 are welcome to dine for £55)  
For all reservations and enquiries please contact [info@greyhoundfinchampstead.co.uk](mailto:info@greyhoundfinchampstead.co.uk)  
Pre orders required by 1st December 2025

*A discretionary service charge of 12.5% will be added to your bill which goes directly to the team. If we have failed to wow you, please tell us immediately, service charge will be removed, and we will make every effort to redeem ourselves. All prices are inclusive of VAT. Game dishes may contain shot. Please inform us of any allergens and ask to speak to a manager for allergen advice.*