



CHRISTMAS DAY 2024

A glass of Taittinger Champagne on arrival

FOR THE TABLE

London sourdough, crisp bread, turkey butter
Truffled cheese arancini

STARTERS

Roast celeriac soup, woodland mushroom toastie (*pb*)
Heritage beetroot, pear and pickled turnip salad, vegan feta, hazelnut dressing (*pb*)
Berkshire venison carpaccio, braised shin croquettes, pickled walnut dressing
Devon crab, brown shrimp and lobster salad, Melba toast

MAINS

Free range Wiltshire turkey, sage stuffing, bread sauce, pigs in blankets, roasting juices
Rare breed beef Wellington, sprout tops, glazed parsnip, truffle gravy
Roast Scottish halibut, lobster and saffron risotto, sea vegetables
Wild mushroom pithivier, creamed kale, salsify crisps (*v*)
Cauliflower steak, barley, roast cauliflower purée, black cabbage, confit chestnuts (*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
Vanilla cheesecake, steeped cranberries (*pb*)
Dark chocolate and salted caramel tart, crème fraîche
British cheeseboard sourdough crackers, real ale and onion chutney



The Christmas Day menu is priced at £95 per person (*Children under 12 are welcome to dine for £45*)

For all reservations and enquiries please contact info@greyhoundfinchampstead.co.uk

Pre orders required by 2nd December 2024

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.



enjoy THE MAGIC OF
CHRISTMAS

at The Greyhound

greyhoundfinchampstead.co.uk/christmas