



Christmas

DAY  
MENU



*the*

GREYHOUND INN  
CORFE CASTLE, WAREHAM

# Christmas DAY

## WELCOME

Festive mulled wine or cider

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## AMUSE BOUCHE

Avocado stuffed cherry tomato

## STARTER

Roasted red pepper and tomato soup, basil oil, sourdough bread and butter (V+) (GFA)  
Blanched asparagus sautéed with sumac and almond pesto (V+) (GF)  
Smoked Scottish salmon with shredded chilli beetroot and vodka crème fraîche, brown bread (GFA)  
Pressed ham hock terrine, pineapple & ginger relish, house pickles & crostini

## PALATE CLEANSER

Citrus, apple and ginger shot with a ginger peanut chew

## MAIN COURSE

Herb crusted roast sirloin of British beef with horse radish sauce,  
Roast potatoes, spiced braised red cabbage, maple roasted root vegetables, steamed tender stem broccoli, Yorkshire puddings & rich red wine gravy (gfa)

Roasted kelly bronze turkey crown.  
Roast potatoes, brussel sprouts, red cabbage, maple roasted root vegetables, pigs in blankets, stuffing and Dorset draft cider gravy (GFA)

Salmon fillet with cranberry and ginger sauce.  
Potato rosti and steamed tender stem broccoli (GFA)

Beetroot wellington with mulled wine gravy  
Roast potatoes, maple roasted root vegetables, steamed tender stem broccoli (V+,GF)

## DESSERT

Traditional Christmas pudding served with brandy butter and crème anglaise  
Baileys salted caramel cheese cake stack  
Panatone bread and butter pudding with bitter orange marmalade and dark chocolate, vanilla bean ice cream  
Dark chocolate and orange tart with vanilla ice cream (V+, GF)  
Dorset cheese board, crackers with fresh figs and caramelised onion chutney

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## TO FINISH

Tea or coffee, petit fours

## IF YOU WISH

SUPPLEMENT £9.50

Try our gingerbread affogato!  
freshly ground italian espresso, kahlua coffee Liqueur, vanilla ice cream  
homemade gingerbread