

GREYFRIARS



The Select Festive Party Menu

(a selection of our signature dietary choices)

£35.00 per person

Cumin spiced sweet potato & coconut soup (v) (1) (2) (3)
Granola, toasted cumin bread, coconut

Courgette, tomato & Brie tart (v) (1) (2) (3)
Baby leaf, roasted pistachios, cranberry purée

Quinoa salad with cranberries (v) (1) (2) (3)
Roasted butternut squash, onion crisp, hazelnut dressing



Butternut squash risotto (v) (1) (2) (3)
Roasted butternut squash, crispy sage, toasted pumpkin seeds,
Gran Mantovano, garlic oil

Wild mushroom & chestnut pithivier (v) (1) (2) (3)
Sautéed potatoes, rainbow chard, button onions,
white onion purée, mushroom jus

Winter vegan Wellington (v) (1) (2) (3)
(Green Goddess cheese, wild mushroom, spinach, butternut squash, chestnuts)
Fondant potato, cavolo nero, crispy sage, mushroom jus

Pumpkin and ricotta ravioli (v)
Rainbow chard, sautéed carrots, almond croûtons,
crispy oregano, vegetable nage



Traditional plum pudding (v) (2)
Brandy crème anglaise

Coconut parfait (v) (1) (2) (3)
Dark chocolate shell, roasted pineapple & lime,
tropical syrup

GreyFriars' sticky toffee pudding (v)
Cinnamon tuile, vanilla ice cream

Apple tarte tatin (v) (1) (2) (3)
Cinnamon ice cream, apple crisp



Warm mince pie & petit fours (v)
JING tea or Cafetière of Arabica coffee

(v) denotes vegetarian option (1) denotes vegan option (2) denotes gluten free option (3) denotes dairy free option

Food Allergies and intolerances:

Before ordering please speak to a member of the food service or bar team about our ingredients.
Should you have any questions regarding the content or preparation of any of our food please ask one of our team.