

# GREYFRIARS

## Festive Party Menu

(exclusively for 8 guests or more)

£35.00 per person

Beetroot cured salmon <sup>(2)</sup> <sup>(3)</sup>

Gin & tonic cucumber, fennel, pickled walnuts, frisée

Pan fried Norfolk pigeon

Potato terrine, sautéed savoy cabbage, pickled grape,  
black pudding purée, game jus

Cumin spiced sweet potato & coconut soup <sup>(v)</sup> <sup>(1)</sup> <sup>(2)</sup> <sup>(3)</sup>

Granola, toasted cumin bread, coconut



Roast free range Barron's Farm turkey <sup>(2)</sup> <sup>(3)</sup>

Rolled leg stuffed with apple, sage & onion stuffing, chipolatas,  
duck fat roasted potatoes, Yorkshire pudding, honey roasted carrots  
& parsnips, sautéed Brussels sprouts & bacon, braised red cabbage,  
red wine jus

Cured pork belly <sup>(2)</sup>

Pork cheek, crackling, potato & celeriac dauphinois,  
sautéed Brussels sprouts, butternut squash purée, red wine jus

Pumpkin and ricotta ravioli <sup>(v)</sup>

Rainbow chard, sautéed carrots, almond croûtons,  
crispy oregano, vegetable nage

Pan fried Glitne halibut <sup>(2)</sup>

Roasted Jerusalem artichoke, butternut spinach, baby leeks,  
chanterelles, chive beurre blanc



GreyFriars' traditional plum pudding <sup>(v)</sup> <sup>(2)</sup>

Brandy crème anglaise

Chocolate & clementine fondant <sup>(v)</sup>

Candied orange, star anise & Cointreau ice cream

Mascarpone & Winter berry parfait <sup>(v)</sup>

Pistachio sponge, berry gel, sugar shard

Apple tarte tatin <sup>(v)</sup> <sup>(1)</sup> <sup>(2)</sup> <sup>(3)</sup>

Cinnamon ice cream, apple crisp



Warm mince pie & petit fours <sup>(v)</sup>

JING tea or Cafetière of Arabica coffee

<sup>(v)</sup> denotes vegetarian option <sup>(1)</sup> denotes vegan option available upon request  
<sup>(2)</sup> denotes gluten free option available upon request <sup>(3)</sup> denotes dairy free option available upon request

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.