

GREYFRIARS

Festive Party Menu

(exclusively for 20 guests or more)

£35.00 per person

Spiced parsnip soup (v) (1) (2) (3)
Apple mousse, dill cracker, pumpkin seeds

Pan fried East Anglian pigeon (2) (3)
Butternut squash purée, quince,
confit leg bon bon, chicory

Cured salmon (2) (3)
Pickled beetroot, horseradish crème fraîche,
apple, ginger, shallot



Roast Suffolk turkey (2) (3)
Duck fat roasted potatoes, Yorkshire pudding,
honey roasted carrots and parsnips, sautéed Brussels sprouts & bacon,
braised red cabbage, chipolatas, sage & onion stuffing, jus

Roasted cod loin (2) (3)
Butternut squash purée, broad beans, bacon, pearl onion, butternut
squash crisp, sea foam

Spelt & barley butternut squash risotto (v) (1) (2) (3)
Roasted squash, Parmesan crisp, pine nuts, crispy sage



Traditional plum pudding
Brandy crème anglaise

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

Selection of our own ice creams & sorbets (v) (1) (2) (3)
Please ask for today's choices

Blackberry & apple pie (v) (3)
Crème anglaise



Warm mince pie
Rare Tea Company tea or fine Nespresso coffee

(v) denotes vegetarian option (1) denotes vegan option available upon request
(2) denotes gluten free option available upon request (3) 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.