

GREYFRIARS



Festive Party Menu

(exclusively for 8 guests or more)

£45.00 per person

Pancetta wrapped loin of rabbit (2) (3)

Rabbit leg croquette, savoy cabbage, charred carrot,
deep fried chervil, carrot purée, game jus

Colchester seafood cocktail (2) (3)

Native lobster, Colchester crab, prawn,
pickled cucumber, Iceberg

Courgette, tomato & Brie tart (v) (1) (2) (3)

Baby leaf, roasted pistachios, cranberry purée



Roast free range Barron's Farm turkey (2) (3)

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

Beef Wellington

Mashed potato, charred onion, black garlic & miso purée,
roasted carrot, chestnut, king oyster mushroom, redcurrant jus

Whole Meunière lemon sole (2)

Saffron potatoes, pan roasted leeks, almonds,
caper & lemon beurre noisette

Winter vegetable Wellington (v) (2) (3)

(Goat's cheese, wild mushroom, spinach, butternut squash, chestnuts)
Fondant potato, cavolo nero, crispy sage, mushroom jus



Rum baba (v)

Rum raisins, Chantilly cream

Christmas Pudding soufflé (2)

Brandy ice cream

Dark chocolate torte (v)

Spiced kirsch cherries, cherry gel,
white chocolate shard, black cherry sorbet

Grand Marnier crème brûlée (v)

Baked fig, cardamom pistachio biscuit,
clementine sorbet



Warm mince pie & petit fours (v)

JING tea or Cafetière of Arabica 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.