

# GREYFRIARS



## Christmas Day

7 course menu

£140.00 per person

Lobster bisque, Red-veined sorrel (2)

Steak tartare, smoked anchovy mayonnaise, capers, focaccia crisp (2) (3)

Goat's curd mousse, hay baked beetroot, pickled shallots, pulled honey (v) (2) (3)

Classic dressed oyster (2) (3)

*(shallot vinegar, lemon caviar, coriander, cress)*

Rock oyster, Champagne mignonette snow (2)

Crisp chestnuts, Cep mushroom, chestnut mousse, nutmeg, sweet potato crisp



Pan fried local pigeon (2)

Chestnut & potato terrine, sautéed savoy cabbage,  
slow cooked leg, game jus

Pan fried scallops (2)

Seaweed tartare, ginger beurre blanc

Salt baked celariac soup (v) (1) (2) (3)

Winter truffle, pickled shallots, watercress, mustard seeds



Colchester seafood cocktail (2) (3)

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

Slow cooked fennel & orange (v) (1) (2) (3)

Candied parsnips, roasted acorn squash, quince purée, tahini dressing



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

Fillet of beef Wellington (3)

Truffle mash, honey roasted carrots and parsnips,  
sautéed Brussels sprouts & bacon, braised red cabbage, redcurrant jus

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

*(Goat's cheese, wild mushroom, spinach, butternut squash, chestnuts)*

Fondant potato, cavolo nero, crispy sage, 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



Cherry & almond granita (v) (1) (2) (3)



GreyFriars' traditional plum pudding (2)  
Brandy crème anglaise

Dark chocolate torte (v)  
Spiced kirsch cherries, freeze dried cherries,  
white chocolate shard, black cherry sorbet

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

Rum baba (v)  
Rum soaked raisins, Chantilly cream

Great British artisan cheese plate (v) (2)  
Quince jelly, savoury biscuits, walnuts, celery, grapes



Warm mince pie & petit fours

GreyFriars' Tea Selection  
The following tea is sourced and selected by JING Tea  
Assam Breakfast, Earl Grey, Darjeeling Second Flush,  
Organic Jade Sword, Jasmine Silver Needle, White Peony

Herbal Infusions  
Lemon Verbena, Peppermint, Chamomile Flowers

Or

Cafetière of Arabica coffee