

GREYFRIARS

Festive Party Menu

(exclusively for 8 guests or more)

£40.00 per person

Herb & lemon cured salmon ⁽²⁾ ⁽³⁾
Compressed grapes, pickled walnuts, frisée, lemon oil

Pan fried local pigeon ⁽²⁾
Chestnut & potato terrine, sautéed savoy cabbage,
slow cooked leg, game jus

Cumin spiced sweet potato & coconut soup ^(v) ⁽¹⁾ ⁽²⁾ ⁽³⁾
Coconut & lime crumb



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

Cured pork belly ⁽²⁾ ⁽³⁾
Spiced winter cabbage, galette de pomme de terre,
roasted squash purée, red wine jus

Winter vegetable ballotine ^(v) ⁽¹⁾ ⁽²⁾ ⁽³⁾
Purple carrots, pomme purée, crispy mushrooms,
Crown Prince pumpkin & sage velouté

Pan fried halibut ⁽²⁾
Confit potatoes, roasted Jerusalem artichoke purée, broccoli, leeks,
king oyster mushrooms, fennel & lime fumet



GreyFriars' traditional plum pudding ^(v) ⁽²⁾
Brandy crème anglaise

Chocolate & clementine fondant ^(v)
Candied orange, star anise & Cointreau ice cream

Grand Marnier crème brûlée ^(v)
Baked fig, ginger biscuit, clementine sorbet

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 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.