

GREYFRIARS

COLCHESTER



GreyFriars Christmas Day Menu

£64.95 per person

Starters

Iron Bark pumpkin velouté, warm chestnut, spinach

Braised pigs cheeks, sweet potato purée, confit baby leek

Pressed foie Gras terrine with black leg chicken,
Pickled wild mushrooms, Sauterne jelly, thyme brioche

Whiskey cured Cumbria smoked salmon,
soufflé pancake, cream cheese mousse, lemon jelly caviar

Lobster bisque, crab and saffron parcel

Mains

Norfolk bronze turkey

Chestnut stuffing, chipolatas, traditional vegetables and château potatoes

Roast fillet of Dedham vale beef

Oxtail croquets, white onion and garlic purée, cava Nero Port wine jus

Fillet of sea bream with scallop and mussel nage

Baby fennel, chantenay carrots, curly kale

Millefeuille of vegetables

Aldwich goat's cheese and pistachio crumble, charred baby gem

Food Allergies and intolerances: Before ordering please speak to a member of our team about our ingredients. Should you have any questions regarding the content or preparation of any of our food please ask a member of our team.

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Desserts

Victorian Christmas pudding

with brandy sauce

Warm William pear tart

Calvados ice cream, salted caramel

Spiced plum Panna Cotta

Mulled wine sorbet, plum jelly, Satsuma compote

Bitter chocolate and orange torte

White chocolate Anglaise, hazelnut brittle

Selection of British Artisan cheese

served with grapes, celery and home-made chutney

Festive petit fours, mince pies, tea and coffee

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