THE GREYHOUND SUTTON STOP Booking Form

	ests meal choices below to a member of staff who										okin	g
Guest Name:	Tel:											
Date of Booking:	Time:											
Email:	No of Guests:											
f any of your guests have an allergy, intolerance or special dietary requirement please state below including the guests name: All deposits & pre-order required at least 14 working days before your booking:												
			dr	e	Salmon & Prawn	Turkey Crown	Braised Beef	Baked Salmon	Wellington	Christmas Pud	Cheesecake	Cheese & Biscuits
Name:			dnos	Pate	Salı	Tur	Bra	Bak	We	Chr	Che	Che
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									-			
									\Box			

Deposit Paid:



Christmas 2025

Available from December 1st - 23rd December NOT AVAILABLE ON SUNDAYS!

2-Course £24.95 • 3-Course £29.95

Private Dining Rooms

Seat 8 / 10 / 12 people per room Anniversaries - Birthdays - Celebrations

thegreyhoundsuttonstop.co.uk
Tel: 024 7745 4992

Christenas Live

AT THE GREYHOUND

6th & 13th December
3 course meal including drink on arrival plus a Live Band



Rosemary & Parsnip Soup

Served with a Mini Tin Loaf.

Duck & Orange Pâté

Served with Marmalade Chutney and toasted Focaccia Bread.

Smoked Salmon & Prawn Cocktail

Served with Seafood Sauce and Brown Bread and Butter.



Roasted Turkey Crown

Served with Cranberry Stuffing, Yorkshire Pudding, Mashed Potatoes and Seasonal Vegetables.

Slow Braised Beef Featherblade in a Red Wine Sauce

Served with Yorkshire Pudding, Roast Potatoes, Mashed Potatoes and Seasonal Vegetables.

Baked Salmon Supreme

Topped with Herb Crumb and served with Crushed Baby Potatoes, Buttered Green Beans and a White Wine Cream Sauce.

Beetroot & Butternut Squash Wellington

Served with Yorkshire Pudding, Roast Potatoes, Mashed Potatoes, Seasonal Vegetables and a rich Red Wine Sauce.

DESSERTS

Traditional Christmas Pudding

Served with Brandy Sauce.

Bailey's Cheesecake

Served with Vanilla Ice Cream.

Trio of Cheese & Biscuits

Served with Celery, Grapes and Chutney.