



THE GREYHOUND INN

LETCOMBE REGIS · OXFORDSHIRE

## NEW YEAR'S EVE 2018 Celebration Dinner Menu

### On Arrival at 7pm

Sparkling Wine and Canapés

### Starter

Treacle-cured Loch Duart salmon, crispy stout oyster,  
seaweed emulsion

– or –

Treacle-cured slow roast carrot, pink grapefruit, tempura kale,  
seaweed emulsion (*Vegetarian*)

### Main

Beef fillet with mustard, walnut and parsley crumb, beetroot dauphinois,  
onions, fermented turnips, bone marrow sauce

– or –

Beetroot, spinach and potato dauphinois, thyme slow roast onions, walnuts  
and parsley crumb, fermented turnips, vegetable demi-glacé (*Vegetarian*)

### Cheese

Truffled Brie, Sauternes jelly, apricot, potato and rosemary bread

### Dessert

Espresso “Eskimo Pie”, praline, whisky caramel sauce

### To Follow

Coffee and sweet treats

*Vegetarian options must be ordered at the time of booking*

**£60.00 per person**

**Places are limited, so pre-booking is essential**  
**Full payment is required at time of booking**

All payments received are non-refundable, unless we are able to re-sell tickets  
A discretionary service charge of 10% will be added to parties of 8 or more

Nuts are used in our kitchen; therefore all dishes may contain traces  
Please let us know if you have any food allergies