



THE GREYHOUND INN

LETCOMBE REGIS · OXFORDSHIRE

FESTIVE DINING MENU

2 courses £25.00 or 3 courses £30.00

Available 1st to 24th December 2020

Starters

Confit rabbit rilette, boozy prunes & pickled heritage carrots,
served with fig & walnut toasts (GF*)

Roasted crown prince squash, kale, hazelnuts,
capers & smoked rapeseed oil (Vg GF)

Smoked salmon agnolotti, salmon roe caviar, samphire & chervil
White mushroom, garlic & thyme soup, pickled wild mushrooms,
hazelnut gremolata & homemade bread (V GF*)

Mains

Slow-roast venison shoulder, confit pommes Anna, braised red cabbage,
pickled pear, juniper berry & red wine jus (GF)

Roast turkey, chestnut & cranberry stuffing, sprouts and bacon,
duck fat roast potatoes and carrots, turkey gravy (GF)

Roasted cod loin, caramelised cauliflower & purée, samphire,
caperberries & lemon beurre noisette (GF)

Beetroot Wellington, garlic & thyme olive oil mash,
roasted baby carrots & red wine gravy (Vg)

Desserts

Chocolate & orange mousse, honey-baked figs & pistachios

Homemade Christmas pudding, winter-spiced ice cream, brandy custard (V)

Mulled winter fruits, aquafaba meringue pavlova (Vg GF)

White chocolate & cranberry bread & butter pudding (V)

(V) Vegetarian (V*) Vegetarian available (Vg) Vegan (GF) Gluten Free (GF*) Gluten Free available

Please see overleaf for our booking terms.

All tips are shared evenly by all members of staff.

Please let us know if you have any food allergies or intolerances.

The Greyhound Inn, Main Street, Letcombe Regis, Wantage OX12 9JL 01235 771969



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FESTIVE DINING BOOKING NOTES

Our Festive Dining Menu features the very best seasonal produce available to give you a truly delicious and celebratory meal. It is available for lunch or for dinner for groups of up to six (or as current government COVID-19 guidance allows) from 1st December through to 24th December.

You can book online on our website, or you can phone us on 01235 771969 or email info@thegreyhoundletcombe.co.uk.

MENU CHOICES

- * Please note that the whole of your party will need to order from the Festive Dining Menu and pre-order their choices. We will send you a pre-order form with our confirmation email. We must receive your choices no later than 2 days before you dine with us.
- * We can cater for a range of dietary requirements and allergies, please talk to a member of our team before making your menu choices. Nuts are used in our kitchen; therefore all dishes may contain traces.

YOUR BOOKING TIME

- * Your reservation is made for the time your party is expected to be seated ready for your meal. To avoid queuing, please do not arrive more than 5 minutes early.
- * If you are not fully seated within 10 minutes of your reservation time, we may have to give you a revised time for your meal in order not to impact other customers booked after you. This could unfortunately result in a significant delay for your party.
- * If you wish to have drinks in advance, please get in touch with us to arrange this.

BOOKING TERMS

We will need to take card details of the lead booker at the time of booking. These details are held securely and encrypted on our password-protected system. If you cancel within 7 days of your reservation, we will take a non-refundable fee of £10 per person against this card.

DRINKS

Drinks can be pre-ordered to accompany your meal, and we will happily suggest some options for you if you would like some help choosing. We will have specially selected wine choices to accompany each dish.

PRIVATE DINING

Should government COVID-19 regulations in force at the time allow, if you would prefer a more intimate space for a larger party then we can offer our Wessex Room that can accommodate up to 14 people, or the Barn or exclusive use of one of our other dining rooms for up to 16 people.