

THE GREYHOUND INN

# FESTIVE DINING MENU

## 2 courses £35.00 or 3 courses £42.00

Available I<sup>st</sup> to 24<sup>th</sup> December 2023

This Christmas we are supporting the homeless charity Streetsmart and will be collecting a voluntary  $\pounds I$  per table throughout November and December

### **S**tarters

Roast fennel, sage & cider soup, toasted almond & cheddar scone (GF\*)

Salt-cured Loch Duart salmon & nduja fish cake, crab bisque, lemongrass foam, soused vegetables (GF)

Potato & truffle gnocchi dumplings, roasted maitake mushrooms, wild mushroom tea (Vg) Pigeon breast, roasted salsify, Douglas fir oil, caramelised fig purée, liquorice reduction

### Mains

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

Short rib of beef, potato rosti pavé, carrot & spiced mustard purée, fried white pudding crumb

Smoked cheese & pine nut-stuffed onion, truffle & shallot purée, pickled white mustard seeds, French onion consommé (VG GF)

Fillet of hake, charred bok choi, pancetta & garden pea fricassée, wasabi beurre blanc, coriander oil (GF)

## Desserts

Homemade Christmas pudding, winter-spiced ice cream, brandy custard (V) Chocolate & olive oil tart, Cornish sea salt & rosemary ice cream, cocoa nib & almond crumb

lced lemon marshmallow, gin-compressed cucumber, tonic sorbet, sable biscuit, flower meringue shard (VG GF)

Pumpkin honey cake, roasted apricots, yuzu & poppy seed ice cream, lemongrass foam (V)

## To finish

Your choice of coffees, teas and a mince pie

Please see overleaf for our booking terms.



## 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 from 1<sup>st</sup> December through to 24<sup>th</sup> December.

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

### DEPOSIT

A £10 per person non-refundable deposit is required at the time of booking.

### MENU CHOICES

- \* All your party will need to pre-order their menu choices from the Festive Dining Menu. We must receive your choices no later than 3 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.

### YOUR BOOKING TIME

- \* Your booking is made for the time your party is expected to be seated for your meal. If you wish to have drinks in beforehand, please arrange to arrive earlier.
- \* If you are not fully seated within 10 minutes of your booking, we may have to give you a revised time for your meal, so that other customers booked after you are not impacted.

### DRINKS

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

### PRIVATE DINING

If you would prefer a more intimate space for your party, we can offer our Wessex Room for up to 14 people. For larger parties, we can offer the Barn for up to 16 people or exclusive use of one of our other dining rooms for up to 18 people.