



THE GREYHOUND INN
LETCOMBE REGIS · OXFORDSHIRE

Celebration Dinner New Year's Eve 2023

Glass of English sparkling wine with canapés

Charcoal macaron, smoked salmon & lemon mousse, salmon keta

Fried pigs head, spiced pineapple piccalilli, pineapple crisp

Artichoke custard & pine nut tartlet, black truffle Chantilly (V)

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Octopus

Chorizo croquettes, smoked paprika crumble, caperberry, saffron aioli (GF)

Peas

Pea & caramelized shallot ice cream, wasabi vinaigrette, fermented cashew nut,
apple & matcha glaze (V GF)

Venison

Salt-cured tartare, liver parfait, waffle, pickled radishes, black garlic ketchup, caviar

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Beef

Wellington, bone marrow, smoked celeriac, shallots, beach mushrooms

Halibut

Lobster boudin, Kaffir lime foam, lobster & coconut bisque (GF)

Potato

Tartiflette, reblochon custard, truffled artichokes crisps, salsify & kelp fondant (V GF)

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Chocolate

Mousse, miso caramel, ginger ale sorbet, honey tile, bee pollen (GF*)

Lemon

Mousse, lemon flapjack, miso custard, fennel & vanilla confit, marigold

Cherry

Cherry blossom sorbet, maple set custard, roasted macadamia, sweet pickled cherries,
cocoa nibs crumb (V GF*)

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Cheese

Tunworth custard, grape & shallot jam calzone (V)

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To Finish

Fruit pastille with teas or coffee

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Glass of Fizz at Midnight

£95 per person

Pre-bookings only. Menu choices to be made by 20th December.

A non-refundable deposit of £25 per person is required at time of booking.

A discretionary 10% gratuity will be added to tables of 8 or more. All tips are shared by all members of staff.

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