



# *Christmas at the Greyhound*

The Festive Season is fast approaching. At The Greyhound we have created a Christmas Menu to give you a magnificent Christmas experience. Whether it is a small gathering, a get together between family or friends or a celebration with work colleagues, you will receive a warm welcome, attentive hospitality, a relaxed & friendly atmosphere and of course some fabulous food.

Enjoy pre-dinner drinks by our crackling wood stove, followed by a sumptuous lunch or dinner. If you are looking for a more intimate dining experience, we are able to offer private dining in our cosy snug for up to eight guests.

Choose two or three courses from our menu, and a £5.00 deposit per guest is all we need to secure your booking. We will need a pre order of your choices 14 days before your booking. Order forms available on request, or just drop us an email.

This Christmas back by popular demand is our lunch with Santa. On the 2nd, 9th & 16th of December we will be hosting a Sunday luncheon with Father Christmas himself, not to be missed. So come and join us for the Christmas Festivities, get your cracker at the ready and start the Christmas season off with a bang!!

## *The Greyhound Festive Menu*

Creamy wild mushroom, garlic & thyme soup served with toasted pumpkin seed ciabatta

Vodka & beetroot cured cod loin gravalax, with a salad of sweet picked baby vegetables

Honey smoked duck breast, pork sausage meat & chestnut roulade served with a redcurrant, apple & chilli chutney and toasted brioche

Traditional Roast Turkey breast, with sausage, smoked bacon, caramelised onion & chestnut stuffing, homemade spiced cranberry relish, and a trio of seasonal vegetables

Sloe gin marinated Hampshire venison escalope served with sweet potato fondant & braised red cabbage finished with a cassis & juniper sauce

Poached fillet of rainbow trout, stuffed with crayfish & watercress served on dill & mature cheddar cheese mash with a white wine and caper butter sauce

Pan fried bubble & squeak cake topped with a soft poached egg & served with roast potatoes and a caramelised onion hollandaise sauce

Festive ice cream (Christmas cake, beurre noisette pecan & spiced pear & mulled cider sorbet)

Traditional Christmas pudding with brandy sauce

Triple chocolate cheesecake

Passion fruit pana cotta with,prosecco & redcurrant jelly

Two Courses £19.95      Three Courses £25.95

*Book now to avoid disappointment*

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