



THE GREYHOUND INN
LETCOMBE REGIS · OXFORDSHIRE

Celebration Dinner New Year's Eve 2024

Glass of Crémant with canapés
Cep arancini, black garlic mayonnaise
Chorizo croquette, harissa rouille

To start

Crab & Gruyère soufflé (GF)

Ham hock & caper terrine, shallot & parsley salad, toasted sourdough (GF*)

Stilton, pear & chicory salad, wild rocket, caramelized walnuts (GF V)

Main course

Beef Wellington, cassis & red wine jus, fondant potato, curly kale

Fillet of sea bass, lobster bonbon, sea vegetable salad, coriander emulsion, lobster bisque (GF*)

Mushroom pithivier, potato gratin, pearl barley & Comté-stuffed Jack-Be-Quick, morel jus, cavolo nero (V)

Dessert

Dark chocolate fondant, prune & Armagnac ice cream (V)

Pedro Ximenez & custard tart, rum & raisin ice cream (V)

Passionfruit Martini, vanilla crumble, white chocolate mousse (GF*)

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To finish

Petit four with tea or coffee

£75 per person

Pre-bookings only. Menu choices to be made by 27th 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