THE GREYHOUND
ON THE TEST

Festive Feasting

NOVEMBER 27TH TO DECEMBER 23RD

MENU

TO START

Roasted Winter Squash & Chestnut Velouté
Sage Oil, Toasted Pumpkin Seeds, Blue Cheese Croquette & Whipped Crème Fraîche

Confit Duck Leg, Organic Chicken Thigh & Spiced Orange Terrine
Toasted Brioche, Cranberry, Apricot & Saffron Chutney, Pickled Walnuts & Local Watercress

Torched Jurassic Coast Mackerel, Crab & Aged Cheddar Rarebit
Celeriac & Pear Slaw, Pickled Mustard & Brown Crab Cream

Local Heritage Beetroot Tartare
Smoked Tofu, Sourdough Crisps, Avocado, Radish, Frisée Lettuce & Cabernet Sauvignon Vinegar

FOR MAIN COURSE

Roasted Breast of Hampshire Turkey
Confit Leg, Stuffing & All the Trimmings

Slow Braised Hampshire Beef Brisket
Truffled Potato, Heritage Carrots, Dates, Charred Baby Leeks, Crispy Shallots, Chives & Greyhound Ale

Pan Roasted Devonshire Cod Loin
Saffron Pressed Potato, Roasted Winter Cabbage, Dill Emulsion,
Black Olive, Salt Cod Croquette & Red Pepper Sauce

Caramelised Artichoke & Red Onion Tarte Tatin
Café de Paris Sauce, Rocket & Blood Orange Vierge, Salt Baked Parsnips & Aged Balsamic

TO FINISH

Christmas Pudding
Brandy Custard

Bitter Chocolate & Clementine Marquise
Mango Salsa, Passionfruit & Banana Sorbet, Mint & Toasted Coconut

Mulled English Pear & Frangipane Tartlet
Cinnamon Ice Cream, Toasted Hazelnuts & Salted Caramel Ganache

English Cheese Selection
Artisan Crackers, Local Chutney

FESTIVE SET MENU - 3 COURSES £55.00

Our Christmas menu must be pre-booked in advance and requires a 50% deposit.
To confirm a table please email info@thegreyhoundonthetest.co.uk.

ALLERGENS

TO START

Roasted Winter Squash & Chestnut Velouté - D Mi Sd E / Gluten Free
Sage Oil, Toasted Pumpkin Seeds, Blue Cheese Croquette & Whipped Crème Fraîche

Confit Duck Leg, Chicken Thigh & Spiced Orange Terrine - G E Mu N Sd D Mi
Toasted Brioche, Cranberry, Apricot & Saffron Chutney, Pickled Walnuts & Local Watercress

Torched Jurassic Coast Mackerel, Crab & Aged Cheddar Rarebit - F D Mi G Mu E Cr
Celeriac & Pear Slaw, Pickled Mustard & Brown Crab Cream

Local Heritage Beetroot Tartare - G Sd So / Vegan
Smoked Tofu, Sourdough Crisps, Avocado, Radish, Frisée Lettuce & Cabernet Sauvignon Vinegar

FOR MAIN COURSE

Roasted Breast of Hampshire Turkey - D E G Sd / Gluten Free Available
Confit Leg, Stuffing & All the Trimmings

Slow Braised Hampshire Beef Brisket - D Mi Ce Sd / Gluten Free
Truffled Potato, Heritage Carrots, Dates, Charred Baby Leeks, Crispy Shallots, Chives & Greyhound Ale

Pan Roasted Devonshire Cod Loin - F D Mi Sd E / Gluten Free
Saffron Pressed Potato, Roasted Cabbage, Dill Emulsion, Salt Cod Croquette & Red Pepper Sauce

Caramelised Artichoke & Red Onion Tarte Tatin - G So Sd / Vegan
Café de Paris Sauce, Rocket & Blood Orange Vierge, Salt Baked Parsnips & Aged Balsamic

TO FINISH

Christmas Pudding - D E G Sd
Brandy Custard

Bitter Chocolate & Clementine Marquise - So Sd / Vegan & Gluten Free
Mango Salsa, Passionfruit & Banana Sorbet, Mint & Toasted Coconut

Mulled English Pear & Frangipane Tartlet - G D Mi E N
Cinnamon Ice Cream, Toasted Hazelnuts & Salted Caramel Ganache

English Cheese Selection - Ce D G Mi Sd
Artisan Crackers, Local Chutney

Sulphur Dioxide - Sd
Milk - Mi
Sesame - Se
Egg - E
Gluten - G

Celery - Ce
Mustard - Mu
Nuts - N
Peanuts - P
Fish - F

Soya - So
Crustaceans - Cr
Molluscs – Mo
Lupin – L
Dairy - D

BOOK YOUR TABLE

To join us for our Festive Feasting menu at The Greyhound on the Test, we will require this pre-booking form to be returned to us, alongside a 50% non-refundable deposit. Once the form is completed, please email info@thegreyhoundonthetest.co.uk alongside proof of BACS deposit.

Deposits can be paid via BACS to the following details:
Newco B (Stockbridge) Ltd | Account No: 10597394 | Sort Code: 09-02-22
Please use your party name as the BACS payment reference.

Debit/credit card payments are also accepted by telephone: 01264 810 833.

A 12.5% discretionary service charge will be added to your bill.

PRE-ORDER FORM

GUEST NAMES	STARTERS	Velouté	Duck Terrine	Mackerel Rarebit	Beetroot	MAINS	Turkey	Beef Brisket	Cod Loin	Tarte Tatin	DESSERTS	Christmas Pudding	Marquise	Pear Tartlet	Cheeses

INFORMATION + DIETARY REQUIREMENTS

Please let us know of any dietary requirements or other information we should be aware of.

ADDITIONAL EXTRAS?

Make your experience extra special with some of our additional extras:

A glass of Champagne on arrival - £13.95 per person
Oysters on arrival (2 per person) - £9.95 per person
After-dinner cheese board - £13.95 per person

Get in touch with the team on 01264 810 833 or email info@thegreyhoundonthetest.co.uk