

2025

# FESTIVE DINING

at the Greyhound Pettistree



# FESTIVE DINING

Join us this winter for a relaxed festive lunch or supper at Suffolk's oldest pub, the Greyhound Pettistree.

Chef Patron Adam Spicer and Will have put together a selection of feasting menus, available for pre-order throughout November and December, with wines to match.

Our menus are all about shared dining, with generous mains served from large dishes for the table. Guests can choose their starter and pudding from our seasonal weekly menu. Ideal for settling in by one of our crackling fires.

The menus are for groups of 4 or more, and for larger gatherings, multiples of 4 can order additional sharing mains. For example, a party of 8 can enjoy two different mains for the table.

Please find all the information in this pack. To book, or if you have any questions please email us at [hello@greyhoundpettistree.co.uk](mailto:hello@greyhoundpettistree.co.uk) or give the pub a call to discuss your plans.

Festive Feasting

# VENISON



£75 per person • Min 4 Guests

## Starter

Choice on the day from the Seasonal Weekly Menu

## Sharing Main

Fallow Wellington  
Chevreuil Sauce & Hedgerow Jelly

## Seasonal Gratin

Dripping Roast Potatoes  
Local Farm Vegetables

## Wine Suggestion

Domaine de Ferrand, Mistral - 2023 Rhône, France

## Pudding

Choice on the day from the Seasonal Weekly Menu

Festive Feasting

# LOBSTER



£70 per person · Min 4 Guests

## Starter

Choice on the day from the Seasonal Weekly Menu

## Sharing Main

East Coast Lobster Stargazy Pie  
Spinach & Mace

## Seasonal Gratin

Dripping Roast Potatoes  
Local Farm Vegetables

## Wine Suggestion

Vincent Rimbault Vouvray Sec Bel Air - 2021 - Loire, France

## Pudding

Choice on the day from the Seasonal Weekly Menu

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# GAME



£55 per person • Min 4 Guests

## Starter

Choice on the day from the Seasonal Weekly Menu

## Sharing Main

Local Partridge, Pheasant & Venison Pie  
Prunes & Blackberries  
Braised Red Cabbage

Seasonal Gratin  
Dripping Roast Potatoes  
Local Farm Vegetables

## Wine Suggestion

Daniel Bouland, Bellevue Cailloux - 2023 - Morgon  
Beaujolais, France

## Pudding

Choice on the day from the Seasonal Weekly Menu

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# GUINEA FOWL



£55 per person • Min 4 Guests

## Starter

Choice on the day from the Seasonal Weekly Menu

## Sharing Main

Roast Guinea Fowl  
Sourdough Bread Sauce  
Pettistree Orchard Quince

Seasonal Gratin  
Dripping Roast Potatoes  
Local Farm Vegetables

## Wine Suggestion

Lapierre, Raisins Gaulois - 2023 - Beaujolais, France

## Pudding

Choice on the day from the Seasonal Weekly Menu

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# HOGGET



£55 per person • Min 4 Guests

## Starter

Choice on the day from the Seasonal Weekly Menu

## Sharing Main

Braised Halstead Hogget Shoulder  
Spelt & Garden Mint

## Seasonal Gratin

Dripping Roast Potatoes  
Local Farm Vegetables

## Wine Suggestion

Domaine De La Roche Paradis, Syrah - 2020  
Northern Rhone, France

## Pudding

Choice on the day from the Seasonal Weekly Menu

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# PIG'S HEAD



£50 per person • Min 4 Guests

## Starter

Choice on the day from the Seasonal Weekly Menu

## Sharing Main

Roast Suffolk Red Pig's Head  
Cider Braised Apples & Chicory

## Seasonal Gratin

Dripping Roast Potatoes  
Local Farm Vegetables

## Wine Suggestion

Leon Boesch, La Cabane - 2022 - Alsace, France

## Pudding

Choice on the day from the Seasonal Weekly Menu

# THE FINISHING TOUCHES

We are pleased to share a few additional options that will make your festive feast even more special. Should you wish to book these, please share details of your selection in the booking email for discussion with the team. All tables will be dressed with twinkling candles and seasonal fresh flowers.

## APERITIF

*Suggestion below. Full cocktail menu available for pre-order.*

Festive Spritz • £10pp

*Seasonal Syrup, Sparkling Wine, Soda and Fresh Lemon*

Non-alcoholic Festive Spritz • £6 pp

Negroni • £12 pp

## SNACKS FOR THE TABLE

*Presented on the table for your arrival*

House Pickles • £3 pp

Cod's Roe Gougères • £4 pp

Black Treacle & Rye Sourdough and House Butter • £3 pp

Butley Creek Oysters • £4/each • £20/half dozen • £40/dozen

## SPARKLING WINE

*Presented on the table for your arrival. Full Wine list available for pre-order.*

Etienne Fort, Cremant De Limoux AOC - Languedoc, FR • £12/glass or £60

Lamiable, Souffle d'Étoiles - NV - Marne, Champagne, FR • £19/glass or £96

## SPECIAL TOUCHES

*Make it even more special*

Sustainable Christmas Crackers for the table • £4 per cracker

Personalised Menu Cards • no charge

Place Cards • no charge

## CHEESE COURSE

*A cheese course can be added to any booking for any number of guests.*

Local Cheese, Pickled Figs, Celery and Nigella Sablés • £12 pp

# FURTHER INFORMATION

Our team are on hand to field any questions you may have. Please email or call the pub to discuss if the further detail you are looking for is not shared below.

## HOW TO BOOK

To book please email us at [hello@greyhoundpettistree.co.uk](mailto:hello@greyhoundpettistree.co.uk) or give the pub a call to discuss your plans. Subject to availability, we require a minimum of one week notice for all bookings

## AVAILABILITY AND CHRISTMAS OPENING HOURS

The Feasting Menus are available throughout November, December, excluding New Year's Eve, when we will be running a special supper.

The pub is open Wednesday to Sunday. We close on the 22nd December and reopen on the 27th December for dinner service. We then remain open until Monday 6th January for our Winter Break.

## DIETARY & ALLERGEN REQUIRMENTS

Vegetarian, vegan or pescatarian guests are catered for separately. Please confirm your requirements at the time of booking, a minimum of one weeks notice is required.

Please ask should you require a full list of allergens

# BOOKING TERMS

## General Terms

All our prices are inclusive of VAT and exclude a 12.5% service charge which will be added to the final bill.

Final numbers must be confirmed with a minimum of 72 hours' notice. After this time, cancellations or reductions in numbers will be charged the rate of the full menu price for the number of guests stated in the most recent correspondence.

Individual menu and wine choices must be confirmed at least 7 days prior to your booking.

Dietary requirements need to be confirmed 7 days prior to the reservation, we cannot promise that we will be able to accommodate them after this time.

## Securing a Booking

A credit card is required to secure all bookings.

## Cancellation Policy

Any cancellations or reduction of covers made within 7 days of your booking will be fully chargeable.