

2024

FESTIVE FEASTING

at the Greyhound Pettistree



FESTIVE DINING

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

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

The menus are all about shared dining, with generous mains served on platters down the table. Guests can choose their starter and pudding from our seasonal weekly menu on the day of their booking.

The menus are for bookings 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 or give the pub a call to discuss your plans. We are on hand to ensure you have a perfect Festive Feast this winter.

Festive Feasting



£65 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

Suggested Wine Pairing

Domaine de Ferrand, Mistral - 2023
Rhône, France • £9.40 or £47

Pudding

Choice on the day from the Seasonal Weekly Menu

Festive Feasting

LOBSTER



£55 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

Suggested Wine Pairing

Vincent Rimbault Vouvray Sec Bel Air - 2021
Loire, France • £9.²⁰ or £46

Pudding

Choice on the day from the Seasonal Weekly Menu

Festive Feasting

HOGGET



£47 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

Suggested Wine Pairing

Domaine De La Roche Paradis, Syrah - 2020
Northern Rhone, France • £8 or £80 (Magnum)

Pudding

Choice on the day from the Seasonal Weekly Menu

Festive Feasting

GUINEA FOWL



£47 per person • Min 4 Guests

Starter

Choice on the day from the Seasonal Weekly Menu

Sharing Main

Hay Roast Guinea Fowl
Sourdough Bread Sauce
Pettistree Orchard Quince

Seasonal Gratin

Dripping Roast Potatoes
Local Farm Vegetables

Suggested Wine Pairing

Lapierre, Raisins Gaulois - 2023
Beaujolais, France • £10.²⁰ or £51

Pudding

Choice on the day from the Seasonal Weekly Menu

Festive Feasting

GAME PIE



£46 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

Suggested Wine Pairing

Daniel Bouland, Bellevue Cailloux - 2023
Morgon, Beaujolais, France • £12.⁸⁰ or £64

Pudding

Choice on the day from the Seasonal Weekly Menu

Festive Feasting

PIG'S HEAD



£42 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

Suggested Wine Pairing

Leon Boesch, La Cabane - 2022
Alsace, France • £10.²⁰ or £51

Pudding

Choice on the day from the Seasonal Weekly Menu

THE FINISHING TOUCHES

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

APERTITIF

Suggestion below. Full cocktail menu also 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 platters down the table on 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 platters down the table on your arrival. Full Wine list also 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 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 December and up until Monday 6th January 2025, excluding New Year's Eve, when we will be running a special supper.

The pub is open Wednesday to Sunday. We close on the 23rd 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 4 days of your booking will be fully chargeable.

2024

SEE YOU SOON

at the Greyhound Pettistree

