



THE GREYHOUND
ON THE TEST

CHRISTMAS 2016

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STARTERS

Roasted Plum Tomato, Ginger, Chilli & Lemongrass Soup

Gin & Tonic Cured Test Trout, Pickled Lemon, Cucumber & Dill Emulsion

Ham Hock & Black Pudding Terrine, Piccalilli Puree, Crispy Pigs Ears & Hazelnuts

Roasted Rainbow Beetroot, Rosary Goats Cheese, Apple, Sweet Onion & Pine Nuts

Scallop & Monkfish Ceviche, Blood Orange, Sesame, Fennel & Moulis (£3.00 Supplement)

MAINS

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

Braised Shin of Beef, Truffle Mash, Pancetta, Caramelised Shallots & Wild Mushrooms

Roasted Cod, Ham Hock, Braised Baby Gem, Peas, Mint & Crème Fraiche

Stockbridge Wild Mushrooms Fettuccini, Tarragon Pesto, Roasted Garlic, Spinach, Parmesan & Truffle

DESSERTS

Christmas Pudding & Custard

Vanilla Panna Cotta, Winter Berries, Caramelised Meringue & Almonds

Classic Crème Brûlée

Dark Chocolate Mouse, Caramelised Banana, Salted Caramel & Chocolate Soil

Hampshire Cheese Selection (£3.00 Supplement)

Tea & Coffee, Mince Pies

Crackers



£35
per person

Terms and Conditions

Menu available from the 1st December until 24th December. All meals from our Christmas menu need to be pre-ordered 7 days in advance of booking when a 50% deposit will be payable. We are flexible with our menus please ask if you require any changes. A 10% service charge will be added to your final bill. Cancellation notice of 1 week applies to all bookings of 10 guests or more. The Greyhound on the Test reserves the right to make changes to the menu at any time without prior notice. If a music or later alcohol license is required, a Temporary Event Notice will need to be applied for, at least 10 working days prior to booking date - additional cost will apply.