



THE GREYHOUND
ON THE TEST

FESTIVE FEASTING

DECEMBER 1ST - 23RD 2025 | LUNCH & DINNER

TO START

Brown Butter Roasted Celeriac Veloute

Toasted Hazelnuts, Sage, Dorset Blue Vinny Croquette & Salt Baked Celeriac

Organic Chicken & Leek Ballotine

Aged Parmesan, Shallot Jam, Quail Eggs, Gem Lettuce & Whipped Chicken Liver

Pan Roasted Cod Cheeks

Pickled Grapes, Almonds, Whipped Cods Roe, Braised Chorizo, Saffron Oil & Crispy Leeks

Roasted Salsify & Braised Chestnut Tartlet

Truffled Leeks, Aged Balsamic, Crispy Brussel Sprouts & Pickled Cauliflower

FOR MAIN COURSE

Roasted Breast of Hampshire Turkey

Confit Leg, Stuffing & All the Trimmings

Glazed Hampshire Beef Short Rib

Wild Mushroom & Aged Parmesan Tartlet, Truffled Potato, Carrot & Swede

Pan Roasted Devonshire Bass

Curried Celeriac, Mango, Chilli, Madras Sauce, Pak Choi, Puffed Wild Rice & Coriander

Winter Beetroot & Confit Potato Pave

Warm Cashew Nut Hummus, Maple Glazed Baby Carrots & Squash Bake

TO FINISH

Christmas Pudding

Brandy Custard

Rum Roasted Pineapple

Coconut & Lime Sorbet, Coconut Cake, Toasted Meringue, Pineapple Puree & Frosted Lime Zest

Roasted Apple & Pear Choux Bun

Crème Patisserie, Spiced Pear Sorbet, Salted Caramel Sauce & Ginger Sponge

English Cheese Selection

Artisan Crackers, Local Chutney

FESTIVE SET MENU - 3 COURSES £48.50

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

Brown Butter Roasted Celeriac Veloute ~ D,Mi,Sd,Ce,Mu,N / Gluten Free

Toasted Hazelnuts, Sage, Dorset Blue Vinny Croquette & Salt Baked Celeriac

Organic Chicken & Leek Ballotine ~ D,Mi,E,Sd,Mu,Ce / Gluten Free

Aged Parmesan, Shallot Jam, Quail Eggs, Gem Lettuce & Whipped Chicken Liver

Pan Roasted Cod Cheeks ~ D,Mi,Sd,Mu,Ce / Gluten Free

Pickled Grapes, Almonds, Whipped Cods Roe, Braised Chorizo, Saffron Oil & Crispy Leeks

Roasted Salsify & Braised Chestnut Tartlet ~ Sd,G,Mu / Vegan

Truffled Leeks, Aged Balsamic, Crispy Brussel Sprouts & Pickled Cauliflower

FOR MAIN COURSE

Roasted Breast of Hampshire Turkey ~ D,E,G,Sd / Gluten Free Available

Confit Leg, Stuffing & All the Trimmings

Glazed Hampshire Beef Short Rib ~ D,Mi,G,E,Sd,Ce

Wild Mushroom & Aged Parmesan Tartlet, Truffled Potato, Carrot & Swede

Pan Roasted Devonshire Bass ~ F,D,Mi,Sd,Ce / Gluten Free Available

Curried Celeriac, Mango, Chilli, Madras Sauce, Pak Choi, Puffed Wild Rice & Coriander

Winter Beetroot & Confit Potato Pave ~ G,Sd,Mu,Ce / Vegan

Warm Cashew Nut Hummus, Maple Glazed Baby Carrots & Squash Bake

TO FINISH

Christmas Pudding ~ D,E,G,Sd

Brandy Custard

Rum Roasted Pineapple ~ Sd,So / Vegan & Gluten Free

Coconut & Lime Sorbet, Coconut Cake, Toasted Meringue, Pineapple Puree & Frosted Lime Zest

Roasted Apple & Pear Choux Bun ~ D,Mi,E,G,Sd

Crème Patisserie, Spiced Pear Sorbet, Salted Caramel Sauce & Ginger Sponge

English Cheese Selection ~ CE,D,G,M,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



To join us for our Festive Feasting menu at The Greyhound on the Test, we will require this pre-booking form being 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.

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

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

We look forward to welcoming your party to the Greyhound on the Test.

GUEST NAMES														
STARTERS														
Velouté														
Chicken Ballotine														
Cod Cheeks														
Salsify Tartlet														
MAINS														
Turkey														
Beef Short Rib														
Devonshire Bass														
Beetroot Pave														
DESSERTS														
Christmas Pudding														
Roasted Pineapple														
Choux Bun														
Cheeses														

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