

CHRISTMAS DAY LUNCH

£70.00 PER PERSON
Children Under Twelve £35.00
Twelve Noon Onwards

A warm Christmas Day welcome with a chilled glass of Prosecco or orange juice

To Begin...

Royal Windsor Game Soup with Port and Rosemary Oil (GF)
Smoked Salmon Roulade with a Prawn Mousse and Salmon Caviar served with a Citrus and Watercress Salad and Citrus Dressing (GF)

Duo of Sweet Melon, Exotic Fruit Brochette served with Blueberry and Honey Coulis (GF) (V)

Baked Portabella Mushrooms, Garlic Butter, Mozzarella Cheese and Chives served with Ciabatta Bread (GF without Ciabatta) (V)

Festive Chicken Liver Parfait, Orange, Cranberry and Redcurrant Sauce served with Melba Toast (GF without Melba Toast)

In The Middle...

Traditional Hand Carved Roast English Turkey served with Bacon Roll, Sausage Meat Stuffing, Cranberry Sauce and Gravy (GF without Bacon Roll and Stuffing)

Roast Sirloin of English Beef served with Yorkshire Pudding and Gravy (GF without Yorkshire Pudding)

Duo of Olde Spot Pork, Roast Loin and Slow Cooked Belly served with Crackling, Cider Jus, Stuffing and Bramley Apple Tart (GF without Tart)

Fillets of Lemon Sole served with White Crabmeat, Dill and Lemon Cream and Steamed Mussels (GF)
Roast Cauliflower set on a Sweet Potato and Butternut Squash Risotto served with Sage Leaves (GF) (V)

All served with a selection of fresh seasonal vegetables, minted new potatoes and herb roast potatoes

At The End...

Brandied Christmas Pudding with Rum Sauce (GF if pre-ordered) (V)

Traditional Sherry Trifle with Peach Melba Ice Cream (V)

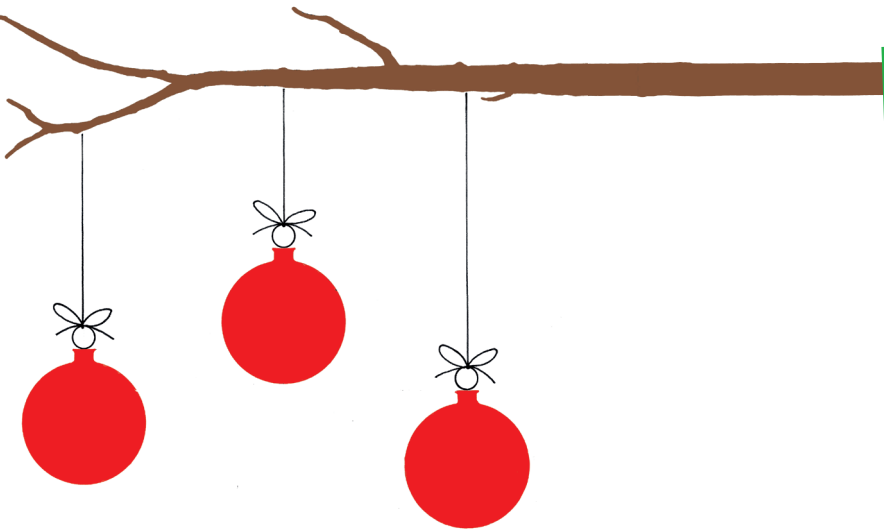
Rich Chocolate Truffle Tart with Glazed Chestnuts, Crème Chantilly and Chocolate Shard (V)

Lemon Syllabub with Candied Lemon, Burnt Lemon and Shortcake Biscuit (V)

Selection of English Cheeses with Chefs Relish, Biscuits, French Bread and Grapes (GF with Crackers not Bread) (V)

Selection of Ice Cream and Sorbets

Freshly Brewed Coffee and After Dinner Treats



PARTY POPPER

Lunchtimes Only Monday to Saturday
30th November – 24th December

Two Course - £13.95 PER PERSON
Three Course - £16.95 PER PERSON
Coffee - £1.00 PER PERSON

To Begin...

Homemade Carrot and Coriander Soup (GF) (V)
Duo of Sweet Melon with Honey Sweetened Berries (GF) (V)

In The Middle...

Traditional Hand Carved Roast English Turkey with Bacon Roll, Stuffing, Cranberry Sauce and Gravy (GF without Bacon Roll and Stuffing)

Fillet of Cod with Lemon and Tarragon, Cherry Tomato and Cream Sauce (GF)
Goats Cheese, Mushroom and Tomato Tart (V)

All served with a selection of fresh seasonal vegetables and roast potatoes

At The End...

Brandied Christmas Pudding with Rum Sauce (GF if pre-ordered) (V)

Lemon Meringue Pie with Cream
Mixed Ice Cream

Freshly Brewed Coffee and After Dinner Mints

MISTLETOE MAGIC

Lunchtimes and Evenings
30th November - 24th December
Not Sunday Lunchtimes

Four Course - £25.00 PER PERSON
Two Course - £20.00 PER PERSON

To Begin...

Homemade Courgette, Leek and Potato Soup (GF) (V)
Trio of Sweet Melon, Pink Grapefruit Coulis and Blueberries (GF) (V)
Garlic Mushroom Tart, Red Leicester Cheese and Red Onion (V)
Prawn and Celery Salad with Marie Rose Sauce (GF)

In The Middle...

Traditional Hand Carved Roast English Turkey served with all the trimmings (GF without trimmings)
Baked Salmon, Pasta Shells, Green Vegetables and Cream Sauce
Timbale of Sautéed Vegetables topped with Goats Cheese (V)
Braised Feather Blade of English Beef with Horseradish and Best Ale Sauce

All served with a selection of fresh seasonal vegetables and roast potatoes

At The End...

Brandied Christmas Pudding with Rum Sauce (GF if pre-ordered) (V)

Spiced Apple Tart with Cream
Strawberry Cheesecake with Vanilla Ice Cream
Rum and Cherry Roulade with Chocolate Ice Cream
Mixed Ice cream

Freshly Brewed Coffee and After Dinner Mints

IMPORTANT INFORMATION

For Christmas Day Lunch a pre-order and £10.00 per person **non refundable** deposit will be required. The balance will be required by Friday 30th November 2018.

'Party Popper' and 'Mistletoe Magic' require a pre-order and £5.00 per person **non refundable** deposit for tables of 8 persons or more.

When ordering from the 'Party Popper' and 'Mistletoe Magic' everyone in the party will need to order from the same menu.

If you have any special dietary requirements we will do our best to oblige (circumstances allowing).

(GF) Gluten Free (V) Vegetarian

Proprietor,
Robert Eggleston,
Head Chef, Steve Dennis
and all the staff
welcome you to
Christmas at the
Greyhound

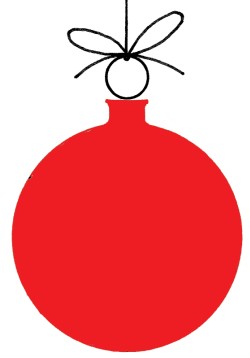
We have three separate function
rooms capable of seating parties
up to 60 and of course exclusive
use is also a possibility.

Choose between 'Party Popper'
and 'Mistletoe Magic' menus
and naturally, our festive fare is
accompanied by crackers etc.

Why not join us for
Christmas Day Lunch which is
served in the restaurant and the
Christina Room but you are
advised to book early as
places are limited.

Bed and full English breakfast
accommodation is available
during December at a reduced
rate per room from £80.00
including VAT.

**PLEASE PRE-ORDER
YOUR CHRISTMAS MEALS
BY USING THE SEPARATE
ORDER FORM**



Why not stay
the night during
the month of
December?

Enjoy a reduced rate accommodation with
full English breakfast for two people included
when booking any Christmas Menu.

BED & BREAKFAST RATE
PER ROOM FROM **£80.00** INCLUDING VAT

Book now to avoid disappointment



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THE
GREYHOUND
**CHRISTMAS
MENUS**
2018

