

How to Book

Pop into the pub, give us a call or book on our website

We will ask you to fill out your party's requirements on our booking form, pre-selecting your food from your chosen menu. We require a £5 deposit per person for our Celebration Menu and £10 deposit per person for Christmas Day

Call **01285 653573** or visit: www.thegreyhound-inn.co.uk

Great Drink Offers

When you book either set menu, we'll offer you the chance to pre-order your wines. Why not pre-order some bubbly and enjoy a glass of Prosecco on arrival for £4 per glass. Just make a note of your order on the booking form

Christmas Eve

Eat, drink and be merry! Enjoy some festive cheer with us ahead of the big day

Boxing Day

Second Christmas Day or a chance to avoid turkey – we've got you covered!

New Year's Eve

See in 2023 with us. Join our celebration with fantastic food, drink and great company



Driving?

Designated driver **DRINKS FREE!**
Throughout December we will reward all designated drivers with a free soft drink *

Terms & conditions: due to supply issues in the UK, dishes are subject to availability and our menu may change. Please see our website for up-to-date menus at the time of your booking. A non-returnable deposit and a pre-order is required for confirmation of all bookings. Deposits are £5 per person for Celebration menu and party bookings. If for any reason you have a cancellation and/or menu change due to unforeseen circumstances this can be made up to 72 hours in advance of the booking. Instead of cancelling your booking, we can also move your booking to January. We reserve the right to charge in full for any cancellations or amendments made after this point. Please advise well in advance of any special dietary or access requirements and we will do our best to accommodate. We will not be accepting cheques. We reserve the right to amend these conditions without prior notice and to withhold service in compliance with health and safety and/or licensing regulations.

*Please specify the number of designated drivers joining you in the pre-booking form.

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE LET US KNOW BEFORE ORDERING AND ASK FOR OUR ALLERGY MATRIX.

Although we take all reasonable precautions to prevent cross contamination of allergens, this is not always possible as we handle and prepare a variety of open foods that contain allergens. Our menu descriptions may not include all ingredients. (v) = vegetarian option. (vg) = vegan option.

All weights are approximate before cooking. Fish dishes may contain small bones.

We aim to support local farmers and growers from the Assured Food Standards Association. 0617/1.



Book and pay your deposit by 1st November and get a **£10 gift voucher to use in the New Year!**

This offer applies for Celebration Menu bookings only.

 Ashton Rd, Cirencester GL7 6HR



greyhound@wadworth.co.uk



01285 653573

WWW.MAS22



Christmas CELEBRATION

Available from November 14th

Starters

Parsnip & cider soup, Cheddar cheese straw - v
Ask us to make this dish vegan - vg

Smoked mackerel pâté
dill pickled cucumber, toasted sourdough

Crispy ham hock
cranberry & chilli chutney, dressed leaves

Truffled honey parsnip bruschetta
vegetarian parmesan style cheese, rocket - v

Mains

All mains served with a selection of seasonal vegetables - served family style

Roast British turkey
pigs in blankets, stuffing, roast potatoes, cranberry & orange sauce and gravy

Braised blade of beef
honey roasted parsnips, roast potatoes, bourguignon sauce

Crispy pork belly
apple & thyme compôte, roast potatoes, wholegrain mustard sauce

Pan fried bream
curried red lentils, spinach, roasted fennel, coriander

Roasted carrot wellington
spiced braised red cabbage, roast potatoes, wholegrain mustard sauce - vg

Desserts

Traditional Christmas pudding with brandy sauce or cream - v
Make this vegan by swapping brandy sauce or cream to vanilla soya custard - vg

Black Forest torte, cherry ice cream

Crème brûlée tart, Christmas pudding ice cream - v

Duo of British cheeses
spiced plum chutney, celery and selection of artisan biscuits - v



Christmas Day

Starters

Maple roasted butternut squash soup
pumpkin oil, pumpkin seeds, warm sourdough - vg

Orange & tarragon gravadlax
juniper & blood orange dressing, rye bread croutons, watercress

Bresaola salad
marinated figs, pecorino, balsamic syrup

Golden fried gnocchi
shredded sprouts, toasted chestnuts, truffle parsnip purée - vg

Mains

All mains served with a selection of seasonal vegetables - served family style

Roast British turkey
pigs in blankets, stuffing, roast potatoes, cranberry & orange sauce and gravy

Honey glazed duck breast
spiced braised red cabbage, duck fat confit carrot, thyme crumb, roast potatoes, red wine sauce

Slow roasted sirloin of beef
confit shallots, horseradish & watercress pesto, roast potatoes, red wine sauce

Pan fried sea bass
roasted fennel, Parisian potatoes, lobster sauce

Parsnip & truffle pithivier
spiced braised red cabbage, roast potatoes, gravy - vg

Desserts

Traditional Christmas pudding with brandy sauce or cream - v
Make this vegan by swapping brandy sauce or cream to vanilla soya custard - vg

Warm clementine & pomegranate pudding, mulled spiced custard - v

Blueberry and lemon curd trifle, toasted almonds - v

Chocolate truffle brownie, peanut chip ice cream - vg

Duo of British cheeses
spiced plum chutney, celery and selection of artisan biscuits - v

Finish with coffee and macarons - v

