



*Why not  
stay the night  
after your  
Christmas  
celebrations?*

What could be better than a good night's sleep  
without the hassle of driving home  
followed the next morning with  
a full English or continental breakfast.

Call reception for our best room rates



**The Greyhound Coaching Inn**

Market Street Lutterworth LE17 4EJ

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E [bookings@greyhoundinn.co.uk](mailto:bookings@greyhoundinn.co.uk)

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CHRISTMAS  
**PARTYMENU**

THE GREYHOUND 2023

# CHRISTMAS PARTYMENU

Saturday 25th November to Saturday 23rd December

## EVENINGS

6.00pm to 9.00pm Monday to Thursday

6.30pm to 9.30pm Friday and Saturday

BOOKINGS ONLY

TWO COURSES - £20.00

Add a Starter or Dessert for £5.00  
PER PERSON

## PRIVATEPARTIES

FOR 20 PLUS PEOPLE  
LUNCHTIMES

12.00pm to 2.00pm Monday to Saturday

EVENINGS

6.30pm to 9.00pm Monday to Saturday

ASK FOR FULL DETAILS

CHRISTMAS

## PARTYMENU

will be accompanied by  
crackers and other festive fun!

### IMPORTANT INFORMATION

All bookings require a pre-order at least  
7 days before your arrival date.

A **£10.00** per person **non-refundable**  
deposit is payable when booking.

PLEASE PRE-ORDER MEALS USING THE SEPARATE ORDER FORM

(V) Vegetarian | (GF) Gluten Free | (VGN) Vegan

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



## Starter

Homemade Cream of Winter Vegetable Soup  
with a Crusty Roll (V)  
(VGN) without Crusty Roll

Smooth Chicken Liver Pâté  
with Red Onion Relish and a Crusty Roll

Creamy Garlic Mushrooms  
topped with a Walnut Crunch (V)  
(GF) without the nuts

Fan of Melon  
with a Stilton Cheese Mousse and Apple Sauce (V)

## Main

Hand Carved Roast Turkey Breast  
Savoury Fruit Stuffing, Pig in Blanket,  
Cranberry Sauce and Gravy  
(GF) without Stuffing and Pig in Blanket

Slow Cooked Braising Steak  
with Horseradish and Root Vegetable Sauce (GF)

Poached Salmon Steak  
with a Lemon and Dill flavoured Hollandaise Sauce (GF)

Baked Goats Cheese Tart  
filled with Ratatouille (V)

*All served with a platter of fresh  
seasonal vegetables and roast potatoes*

## Dessert

Rich Christmas Pudding  
with Rum Custard

Baked New York Cheesecake  
with Honey Sweetened Winter Berries  
and Vanilla Ice Cream (GF)

Salted Caramel Profiteroles  
with Chocolate Sauce

Mixed Ice Cream  
Vegan Ice Cream available upon request

*Freshly brewed coffee and tea is available  
Speciality coffees available at extra cost*