

1720



2024

THE GREYHOUND

• SYDENHAM SE26 •

WEDDING & EVENTS BROCHURE

Let's make this journey a remarkable one



Our Spaces

The Greyhound is a stylish, comfortable pub with a strong focus on high-quality food and drinks.

With an open-plan bar and garden the venue can offer a versatility that makes this stylish pub an ideal spot for a wedding.

Accessible by stairs, the spacious 1st-floor private room at The Greyhound is beautifully decorated in a unique and eclectic style, allowing for personal décor. The room features two private WCs, a wall-hung TV (connect to your laptop via HDMI cable), and a speaker system (connect to a laptop or phone via aux cord). Enjoy the added luxury of a private balcony, and stay comfortable with available air-conditioning.

The ideal spot for intimate dining parties, baby showers, drinks receptions, or birthday celebrations. If you're in search of the perfect venue to celebrate a special occasion or host an event, The Greyhound's private function room is sure to meet all your needs. Get in touch to secure this gorgeous space.





Welcome Drinks

We can help you choose that ideal drink to start and end your night.
Perhaps you would like something off the menu?
Just let us know and together we can create the perfect drink to serve
to your guests when they arrive.

PROSECCO RECEPTION / TOAST

All your guests can enjoy a glass of prosecco during the evening toast
£7.50 per guest

UPGRADE TO CHAMPANGE

£10.50 per guest

COCKTAIL RECEPTION

From £9.00 per guest

NON-ALCOHOLIC RECEPTION

From £4 per guest

Canapés

Choice of 4 for £16 per person | Choice of 6 for £20 per person
Minimum order for 30 people

Smoked salmon
Cucumber, crème fraîche (GIF)

Salt baked beetroot
Goats cheese mousse, red vein sorrel (V)

Korean chilli crab
Lime, coriander (GIF) (DIF)

Vegetable pakora
Mint yoghurt (VG) (GIF) (DIF)

Seabass cerviche,
jalapeño, lime, coriander (GIF) (DIF)

Parma ham cigar,
rocket, aged parmesan (GIF)

Black truffle arancini
Truffle mayonnaise (V)

Chicken liver parfait,
onion jam, brioche toast

Tomato tartare,
sun dried tomato, cucumber, vegan feta (PB)
(GIF) (DIF)

Nduja croquettes
saffron aioli



Platinum

£80 for 3 course set menu | (2/2/2 with dietaries)

STARTER

Burrata, marinated heirloom tomatoes, basil, black olive crumble (V) (GIF)

Cured salmon tartare, pickled cucumber, Maris piper crisps, confit egg yolk (GIF) (DIF)

Lobster & prawn cocktail, cos lettuce, apple, cucumber, Marie Rose (DIF)

Angus beef carpaccio, rocket, endive, parmesan, truffle & mustard aioli (GIF)

Sea bass ceviche, pink grapefruit, fennel, coriander, jalapeño (GIF) (DIF)

Asparagus, San Danielle ham, parmesan, quail egg dressing (GIF)

MAIN

180g Angus fillet steak, confit garlic, watercress, fries, peppercorn sauce (GIF)

Roasted monkfish, smoked aubergine, green olive, confit potato cake (GIF)

Roast chicken, truffle mash, green beans, bordelaise sauce (GIF)

Roast rack of lamb, potato dauphinoise, shallots, green beans, rosemary sauce (GIF)

12hr Red wine braised shoulder of beef, truffle potato purée, red wine sauce (GIF)

Champagne & truffle risotto, wild mushrooms, parmesan, truffle oil (V) (GIF)

DESSERT

Chocolate delice, chocolate soil, cardamon caramel,
salt caramel ice cream (V)

Granny Smith apple crumble tart, calvados crème anglaise, vanilla ice cream (V)

Lemon posset, caramelised white chocolate, strawberry meringue (V) (GIF)

Vanilla pannacotta, Champagne poached strawberries (V) (GIF)

Plant based mango & passionfruit cheesecake, tropical fruit salad,
passion fruit sorbet (PB) (GIF) (DIF)

We work with you to create something that suits your tastes, preferences, and budget. Whether you have a clear vision or need a bit of guidance, we're able to tailor the menu to reflect your style and the kind of experience you want to give your guests.



Gold

£67 for 3 course set menu | (2/2/2 with dietaries)

STARTER

Cauliflower soup, toasted sunflower seeds, curry oil (PB) (GIF) (DIF)

Smoked salmon mousse, pickled cucumber, fennel, Carasau flatbread

Chicken liver parfait, red onion jam, cornichons, toast

Salt baked beetroot, goat's curd, chicory, Granny Smith apple, mint (V) (GIF)

San Daniele ham, celeriac remoulade, toast (DIF)

Atlantic prawn cocktail, cos apple, cucumber, lemon, Marie Rose (DIF) (GIF)

MAIN

Aubergine Kiev, shaved fennel, broccoli, pomegranate, garlic butter (PB) (DIF)

Roast corn-fed chicken breast, leg croquette, potato cake,
grilled pointed cabbage, red wine sauce

Slow cooked pork belly, chargrilled broccoli, potato boulangère, apple cream, cider sauce (GIF)

Grilled fillet of sea bream, caponata, pine nuts, basil, crispy squid, squid ink dressing (DIF)

Roast salmon, charred broccoli, shaved fennel, green chilli, yoghurt (GIF)

220g Dry aged ribeye steak, roast tomato, watercress, rosemary fries, peppercorn sauce (GIF)

DESSERT

Eton Mess, vanilla cream, raspberries, raspberry sauce (V) (GIF)

White chocolate & vanilla cheesecake, ginger bread, marinated strawberries (V)

Sticky toffee pudding, toffee sauce, vanilla ice cream (V)

Dark chocolate tart, raspberries, honeycomb, crème fraîche (V)

Crème brûlée, almond biscuits (V)

Plant based caramel panna cotta, roasted pineapple salted toffee popcorn (PB) (GIF) (DIF)

You'll get an opportunity to try our extensive wine list at your wedding menu tasting, ask the events team for more info!



Silver

£55 for 3 course set menu | (2/2/2 with dietaries)

STARTER

Butternut squash soup, toasted pumpkin seeds (PB) (GIF) (DIF)

Salt baked beetroot & blue cheese salad,
pine nuts, endive, mustard dressing (V) (GIF)

Ham hock terrine, watercress, piccalilli, toast (DIF)

MAIN

Roasted breast of chicken,
chargrilled broccoli, fondant potato, salsa verde (GIF)

Sea bream, herb crusted potatoes, broccoli, lemon dressing (GIF) (DIF)

Sweet potato & lentil Wellington,
green beans, confit garlic & shallots (PB) (DIF)

240g Ribeye steak,
watercress, fries, peppercorn sauce (GIF) (£5 supplement)

DESSERT

Plant based Biscoff cheesecake (PB) (DIF)

Treacle tart, clotted cream (V)

Lemon posset, frozen raspberry (V) (GIF)



WINES

WHITE

Viognier, La Campagne France, Languedoc
A classic peachy-apricot flavour.

ROSÉ

Granfort, Rosé de Cinsault Pays d'Oc France, Languedoc-Roussillon
This delicious, pale coloured rosé uses Cinsault grapes harvested in the coll early morning.

RED

Carignan/Shiraz, Le Bosq Rouge France, Languedoc
Showing strawberry & cherry notes with a hint of spice.



Buffet

£50 per person
Minimum 20 people

Italian & Spanish charcuterie,
pickled vegetables (GIF) (DIF)

Oak smoked salmon,
capers & lemon (GIF) (DIF)

Tiger prawn cocktail,
cos lettuce, cucumber, apple, Marie Rose (DIF)

Vegetable crudities,
hummus & olive tapenade (PB) (GIF) (DIF)

Cauliflower & chickpea curry,
lime coriander, steamed Jasmine rice (PB) (GIF) (DIF)

Slow roasted chicken,
fennel & radish slaw, grilled lemon (GIF) (DIF)

Red wine braised shoulder of beef,
truffle mash, steamed kale (GIF)

Roasted sea bream,
caponata, new potatoes (GIF) (DIF)



Dessert Buffet

£15 per person
Minimum 20 people

Treacle tart,
clotted cream

Chocolate delice,
salted cardamom caramel

Lemon posset shots,
raspberry gel (GIF)



Cheese Buffet

£10 per person

Colsten Bassett stilton

Keens cheddar

Brie de meux

Chutney, crackers, grapes, apple

Late Night Snacks

£8 Each

Bacon roll & ketchup

Sausage in a roll & HP sauce

Fish finger roll, tartare sauce







Your Wedding Day

ENQUIRE TODAY

hello@thegreyhoundsydenham.co.uk

020 8659 0231

www.thegreyhoundsydenham.co.uk

The Greyhound, 313-315 Kirkdale,
Sydenham, SE26 4QB

*From everyone at The Greyhound
we hope you have a fantastic wedding day!*



FAQs

Who will be our contact leading up to the day?

You will have a dedicated events manager from start to finish, assisting with organising the meal pre orders, suppliers and any help that you need leading up to the day

Can we provide our own catering and alcohol?

You can provide your own wines/bubbles, we charge a corkage fee of £15 for still and £20 for sparkling

Is there space for entertainment?

Yes we have space for DJs, bands and dance floors

Does your menu cater for allergens?

Yes! We can add to the menu or adjust dishes to fit a wide range of allergen requests

What you get...

COME & SEE US

We love meeting couples who are planning their big day.

DOWNLOAD THE BROCHURE

HOLD THE DATE

Love the venue? Place a no obligation first option hold on the date. We will hold available dates for up to 3 weeks. We require no deposit at this stage. You can now give serious thought and begin the process to firm up the booking if need be.

BOOK YOUR PERFECT DAY

Let's make this journey a remarkable one

020 8659 0231 hello@thegreyhoundsydenham.co.uk
The Greyhound, 313-315 Kirkdale, SE26 4QB

Please be aware that all our menus and prices are subjected to annual change.

We will honour the menu released the year your wedding is held.



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