

# New Years Menu 2009

## THE GREYHOUND INN

### ALDBURY

£42.50

KIR ROYAL on ARRIVAL.



LEEK, POTATO and TARRAGON SOUP with a WARM CRUSTY ROLL.  
PAN FRIED SCALLOPS with PEA PUREE and MINT VINAIGRETTE.  
CHICKEN LIVER and FIOE GRAS PARFAIT with WARM TOASTED BRIOCHE  
WARM PIGEON and PANCETTA SALAD served on BALSAMIC DRESSED LEAVES.  
GOATS CHEESE, BASIL and SUN BLUSHED TOMATO TERRINE.  
FILO BASKET filled with SEAFOOD in a CHAMPAGNE SAUCE.  
HAGGIS, NEAPS & TATTIES with a WHISKEY and GRAIN MUSTARD SAUCE.



FILLET STEAK wrapped in BACON and HERBS on CREAMED MASH coated with a RED WINE and WILD MUSHROOM JUS.  
SEARED SWORDFISH LOIN with WARM NEW POTATOES and RED PEPPER SALAD.  
CORN FED CHICKEN BREAST STUFFED with a TARRAGON MOUSSE served with FONDANT POTATO and GREEN BEANS.  
ROAST RUMP of LAMB on MASHED POTATO with a PORT & REDCURRANT JUS  
FILLET of SEABASS with FENNEL PUREE and NEW POTATOES.  
BAL MORAL ESTATE VENISON STEAK with MASHED POTATO, RED CABBAGE, BEETROOT PUREE and an ORANGE, REDWINE and BEETROOT JUS.  
PASTRY CASE FILLED with SAUTÉED RED ONIONS, WILD MUSHROOMS, POUSSE SPINACH and TOPPED with a POACHED EGG and BUTTER SAUCE.  
PAN FRIED SCOTCH SIRLOIN STEAK with AU POIVRE SAUCE, served with PARMENTIER POTATOES, GRILLED TOMATO and MUSHROOMS.



EXOTIC FRESH FRUIT SALAD.  
WHITE and DARK CHOCOLATE MOUSSE with a BISCOTTO WAFER.  
ALDBURY MESS.  
BLACKBERRY CRÈME BRULEE with SESAME BRITTLE.  
CARDAMOM and HONEY BAKED CHEESECAKE with a BERRY COMPOTE.  
LIQUORICE PANNACOTTA with RASPBERRY COULIS.



TEA or COFFEE with TRUFFLES.



#### NEW YEARS EVE BOOKING FORM

The Greyhound Inn, 19 Stocks Road, Aldbury HP23 5RT Tel: 01442 851 228

Name: \_\_\_\_\_

Company: \_\_\_\_\_

Address: \_\_\_\_\_

Tel No: Day: \_\_\_\_\_ Evening: \_\_\_\_\_

No. in Party: \_\_\_\_\_

Total deposit paid (@£5 per head): £ \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Please sign and return this form with deposit for you confirmed booking.