

# Christmas Day LUNCH

£50.00

PER PERSON, CHILDREN UNDER 12 £29.95

12.00 ONWARDS

Welcome with a glass of sparkling wine or orange juice

### To Begin...

#### Cock-a-leekie Soup

a hearty Scottish chicken and vegetable broth enhanced with chopped prunes and rice

#### Trio of Sweet Melon

presented with a cherry and ginger sauce

#### Smooth Homemade Chicken and Duck Liver Pâté

complimented by a cranberry and port chutney and served with fresh crostini

#### King Prawn and Smoked Salmon Salad

accompanied by a thousand island dressing, a lemon twist and crusty granary bread

### In The Middle...

#### Hand Carved Traditional Roast English Turkey

succulent white and dark turkey with our homemade sausage meat and herb stuffing, bacon roll, cranberry sauce and roast jus

#### Roast Sirloin of Local Beef

presented with Yorkshire pudding, roast jus and a cherry tomato stuffing with horseradish sauce

#### Mediterranean Vegetables in a Fine Herb Pancake

served with tempura haloumi cheese and mushroom sauce

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

### At The End...

#### Brandied Christmas Pudding with Rum Sauce

#### Choux Cygnet with Strawberries

finished with chantilly cream and kiwi coulis

#### Chocolate and Raspberry Cup

presented with homemade shortcake biscuits and cream

#### Individual Homemade Banoffee Pie

complimented by maple walnut ice cream

#### Selection of British and Continental Cheeses

served with a selection of biscuits, fruit and red onion marmalade

#### Trio of Ice Cream or Sorbet

### To Finish...

Freshly Brewed Coffee and Warm Mince Tarts

# \* New Year's Eve \* CELEBRATIONS

AT THE  
LUTTERWORTH TOWN HALL

8.30pm for 9.00pm until late

Welcome with a glass of BUCKS FIZZ

FEATURING  
LIVE BAND  
**STRANDED**  
IN THE SIXTIES

The very best of 60's sounds

★ AUCTIONS & RAFFLES ★  
IN AID OF LOCAL ROTARY CHARITIES  
FULLY STOCKED PAY BAR

★ AND WHY NOT FORGET THE TAXI HOME? ★  
NEW YEAR'S EVE SPECIAL

ONE NIGHT STAY  
AT THE GREYHOUND  
AND NEW YEAR'S EVE TICKET

£75.00 PER PERSON

INCLUDES A BOTTLE OF BUBBLY IN YOUR ROOM ON ARRIVAL AND  
FULL ENGLISH BREAKFAST. OFFER BASED ON TWO SHARING

BOOKINGS CALL 01455 553307

THE GREYHOUND COACHING INN  
MARKET STREET LUTTERWORTH LE17 4EJ  
TEL: 01455 553307 FAX: 01455 554558  
Email: [bookings@greyhoundinn.co.uk](mailto:bookings@greyhoundinn.co.uk)  
[www.greyhoundinn.co.uk](http://www.greyhoundinn.co.uk)

BOOK EARLY  
ADMISSION BY TICKET ONLY  
£35.00  
INCLUDES LIVE ENTERTAINMENT  
AND FESTIVE FEAST  
FULL PAYMENT WHEN BOOKING  
BOOKINGS PLEASE CALL  
01455 553307  
OR TICKETS AVAILABLE  
FROM THE GREYHOUND

THE FESTIVE  
FEAST

ANTIPASTA TO THE TABLE  
with bread, olives and butter,  
continental meats, caprese,  
stuffed tomatoes and  
sweet cantaloupe melon

ROAST TOMATO AND  
RED PEPPER SOUP

PLATTERS OF ROAST SIRLOIN OF  
BEEF & HONEY ROAST HAM  
served to the table along with  
tossed salad, Waldorf salad,  
prawn and smoked salmon pasta salad  
with thousand island sauce and  
warm new potatoes

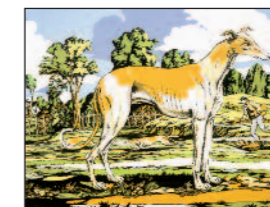
PROFITEROLES WITH  
HOT CHOCOLATE SAUCE

COFFEE AND WARM MINCE PIES

All the Festive Feast prepared by the  
Chefs at The Greyhound Coaching Inn



THE  
GREYHOUND



COACHING INN

# Christmas Menus

## Christmas Party

**£12.00**  
PER PERSON

LUNCHTIME AND EVENINGS  
25th NOVEMBER – 24th DECEMBER

### The Main Meal...

**Hand Carved Traditional Roast English Turkey**  
succulent white and dark turkey with our homemade sausage meat and herb stuffing, bacon roll, cranberry sauce and roast jus

**Mushroom and Leek Stroganoff**  
poached mushrooms in a creamy white wine sauce with paprika, onions and gherkins

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

### At The End...

**Traditional Christmas Pudding**  
served with rum sauce

**Mixed Ice Cream**

### To Finish...

**Coffee and After Dinner Treats**



Please pre-order your Christmas Meals by using the enclosed order form, except Boxing Day and Saturday night disco.

Christmas Day Lunch requires full payment by 30th November 2011.

If you have any special dietary requirements please let us know so we can help.

(GF) Gluten free

## Christmas Cracker

**£15.95**  
PER PERSON

LUNCHTIME AND EVENINGS  
25th NOVEMBER - 24th DECEMBER

### To Begin...

**Homemade Winter Vegetable Soup (GF)**  
flavoured with tarragon and finished with a little cream

**Duo of Sweet Melon (GF)**  
presented on a bed of mulled berries sweetened with honey

**Chicken Liver, Orange and Brandy Smooth Pate**  
served with red onion chutney and French bread with mixed leaves

### In The Middle...

**Hand Carved Traditional Roast English Turkey**  
succulent white and dark turkey with our homemade sausage meat and herb stuffing, bacon roll, cranberry sauce and roast jus

**Baked Fillet of Salmon (GF)**  
set on a creamy mushroom and white wine sauce enhanced with dill

**Courgette, Aubergine and Pepper Tart with Brie**  
gently poached in a tomato and herb sauce, then topped with Brie and baked

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

### At The End...

**Traditional Brandied Christmas Pudding**  
served with rum sauce and cream

**Rich Dark Chocolate Truffle Tort**  
served with cream

**Raspberry and Apple Chiffonade**  
served with vanilla ice cream

**Mixed Ice Cream**

### To Finish...

**Coffee and After Dinner Treats**

## Christmas Festive

**£19.95**  
PER PERSON

LUNCHTIME AND EVENINGS  
25th NOVEMBER - 24th DECEMBER

### To Begin...

**Homemade Roasted Tomato Soup (GF)**  
flavoured with chives and basil, topped with herb croutons

**Sweet Pineapple and Melon Salad (GF)**  
dressed with a honey and white rum sauce and topped with redcurrants and orange

**Santa's Prawn Marie Rose Cocktail (GF)**  
presented on a bed of fresh mixed leaves with celery and apple, topped with shredded smoked salmon and lemon twist

**Spiced Mushrooms**  
gently poached in a lightly spiced tomato and cream sauce with sweet peppers and scallions

### In The Middle...

**Hand Carved Traditional Roast English Turkey**  
succulent white and dark turkey with our homemade sausage meat and herb stuffing, bacon roll, cranberry sauce and roast jus

**Honey and Mustard Glazed Gammon with Fresh Pineapple**  
hand carved and presented with an orange and port sauce with caramelised pineapple

**Grilled Fillet of Sea Bass with King Prawn Skewer**  
presented on a citrus sauce with dill

**Deep Fried Vegetable & Herb Cream Cheese Parcel**  
served with a cranberry yogurt sauce

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

### At The End...

**Traditional Brandied Christmas Pudding**  
served with rum sauce and cream

**Lemon Meringue Pie**

**Triple Chocolate Gateau**

**Coffee and Amaretto Cheesecake**  
all served with cream

**Mixed Ice Cream**

**Cheese and Biscuits**

### To Finish...

**Coffee and After Dinner Treats**

## Boxing Day

**£25.00**

PER PERSON, CHILDREN UNDER 12 £12.00  
ONE COURSE PLUS ICE CREAM

MONDAY 26th DECEMBER  
12.30 ONWARDS

### To Begin...

**Homemade Winter Vegetable Soup**  
flavoured with tarragon and finished with a little cream

**Trio of Sweet Melon**  
served with honey sweetened berries and mulled wine

**Compote of Mushroom Latino**  
gently cooked in an onion, garlic, herb and tomato sauce and seasoned with toasted ciabatta bread

**Prawn and Smoked Salmon Salad**  
plump prawns topped with Marie Rose sauce on a bed of mixed leaves and finished with a twist of smoked Scottish salmon

**Smooth Homemade Chicken Liver Pate**  
flavoured with brandy and orange served with French bread and red onion marmalade

### The Main Meal...

**Roast Sirloin of English Beef**

**Roast Leg of English Lamb**

**Roast Loin of English Pork**

**Baked Rainbow Trout**  
with toasted almonds, courgette, aubergine and pepper tart with Brie in a rich tomato sauce

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

### At The End...

**a selection of desserts**

### To Finish...

**Coffee and After Dinner Treats**

# Saturday Night is Party Time

## FESTIVE FOOD & DISCO

**£25.00**

PER PERSON

SATURDAY NIGHTS 3rd 10th & 17th DECEMBER 7.30 FOR 8.00pm

*Welcome to The Greyhound with a glass of warming mulled wine to get you into the festive spirit and nibbles at the table*

### To Begin...

**Homemade Winter Vegetable Soup (GF)**  
**Duo of Sweet Melon with Honey Sweetened Berries (GF)**

### From The Carvery...

**Hand Carved Traditional Roast Local Turkey Breast**  
with all the Trimmings

**Honey Glazed Ham with an Orange and Port Sauce**  
*Both served with roast parsnips, sweet, roasted and new potatoes*

### From The Kitchen...

**8oz Prime Sirloin Steak £7.95 Extra**

**Festive Vegetable and Brie Tart**

*A selection of fresh seasonal vegetables and new potatoes will be served to the table*

### At The End...

**Traditional Christmas Pudding with Rum Sauce**  
**Lemon and Raspberry Meringue Roulade Served with Cream**  
**Chocolate Truffle Tort Served with Cream**

**Mixed Ice Cream**

### To Finish...

**Coffee and After Dinner Treats**

*Then it's time to dance with our DISCO providing a variety of music and your requests*