

A Greenfields New Years Eve '09

@ £48 (£24 children)

All the very best from all of us at Greenfields - to acquaintances old and new alike!

Champagne cocktail on arrival

/ Childrens cocktail

Mixed Canapes

Starters

Wild garlic, rocket and potato
soup with dauphinoise crouton
(v)

Pan-fried pheasant breast with
grain mustard jus, pate en
croute, redcurrant & tarragon
coulis

Seafood platter of langoustine,
salmon roulade, marinated
razor clams, moules
mariniere, and crab beignets

Sumac-coated aubergine,
forresters smoked cheese and
sunblushed tomato puree, with
citrus crumbed bocconcini (v)

Sorbet course

Lemongrass & ginger sorbet or
Elderflower & apple sorbet

Mains

Goats cheese strudle, with creamed spinach, carrot & cranberry timbales, and sunblushed arrancini (v)

Pan-fried Gressingham duck breast, parsnip & wild rice cake, caramelised pears and balsamic cherry sauce

Wild mushroom fricasse with gorgonzola gougeres, and leek & saffron brown rice risotto (v)

Fresh tiger prawns marinated in lime, chilli & garlic, with pilau rice, tempura spinach & potted brown shrimp toasts

Herb-crusted lamb fillet with goats cheese puree and pan-fried asparagus spears

All served with assorted freshly prepared vegetables

Desserts

Winter berries, hot champagne and white chocolate sauce

Greenfields cheese platter

Chocolate assiette - mousse, soufflé, mint chocolate biscuit and truffles

Rhubarb pancakes, with vanilla, white chocolate & orange mousse

Petit fours & freshly ground coffee

Mini mince pies and
Champagne at 12.....