

The background of the menu is a stylized illustration of a night landscape. A large, vibrant aurora borealis in shades of green and yellow-green dominates the upper half of the frame. Below it, the dark silhouettes of a mountain range and evergreen trees are visible. In the lower right foreground, a moose stands on a hillside, its silhouette clearly defined against the dark background. A crescent moon and several stars are scattered in the dark sky.

THE GREAT NORTHERN LIGHTS

# ALPINE MENU

THE

**GREYHOUND INN**

CORFE CASTLE *Northern Lights Bar*

# SMALL PLATES

## FRENCH ONION SOUP

Served with parmesan croutons and bread & butter  
| 8.50 |

## FRENCH BRIE CROSTINI

Served with caramelised onion marmalade and dressed leaves  
| 9.50 |

## MINI JAGER SCHNITZEL

Chicken schnitzel served with purple kraut and brandy cream sauce  
| 9.50 |

## ARDENNES PATE

With caramelised onion chutney, herb crostini and dressed leaves  
| 7.50 |

# BIG PLATES

## RACLETTE

The Greyhound take on a Swiss classic. Choose between herb roasted new potatoes or crispy seasoned fries. Then choose between BBQ smoked pulled pork, shredded brisket, grilled smoked sausage, or Mediterranean ratatouille. All smothered in melted Swiss raclette cheese and served with dressed salad and cornichons.

| 18.50 |

## SWISS MOUNTAIN FONDUE

Gruyere and Emmental cheese melted with dry white wine, kirsch and seasoned with nutmeg and roasted garlic. French baguette, herb roasted potatoes, steamed broccoli and nacho chips to dip.

| 18.50 |

per person - minimum 2 persons

## GREYHOUND RACLETTE BURGER

Prime gluten free Blackgate Signature Aberdeen Angus Burger, char grilled & served on a toasted brioche bun, with ketchup, shredded iceberg lettuce, sliced tomato, diced red onion hen smothered with Swiss raclette cheese, Served with our own backyard sauce, chunky chips & house coleslaw.

| 17.95 |

## BRATWURST

Served in a roll and topped with caramelised onions, purple kraut and bratkartoffel with whole grain mustard on the side.

| 16.50 |

## SCHWEINSHAXE

Slow roasted whole pork knuckle, purple sauerkraut, beer gravy and cracked wholegrain mustard on the side.

| 17.95 |

## JAGER SCHNITZEL

Chicken schnitzel served with bratkartoffel (potatoes sauteed with bacon and onions) purple kraut & brandy cream sauce

| 17.50 |

# DESSERTS

## CHOCOLATE FONDUE

Creamy melted chocolate with a selection of churros, marshmallows, salted pretzel, and fruit for dipping.

| 9.50 |

per person - minimum 2 persons

## APPLE STRUDEL

Home made strudel with vanilla ice cream

| 9.00 |

# APRES DRINKS

## MULLED CIDER

Apple Cider with, cinnamon, nutmeg, cloves, served hot with orange slice

| 6.50 |

250ML

## MULLED WINE

Apple Cider with, cinnamon, nutmeg, cloves, served hot with orange slice

| 6.50 |

250ML

ASK FOR OUR SELECTION OF COCKTAILS, ALCOHOLIC MILKSHAKES AND SHOTS