

**Doughty's New Years Eve Menu  
2010**

**Champagne & Canapés  
To Start**

Tandoori king prawn and salmon skewers, cucumber relish and yoghurt dressing

Crispy fried goat's cheese, marinated artichoke and tomato salad with balsamic

Seared king scallops, bacon salad, crispy shallots and parsley salsa

Crispy vegetable spring roll, tempura mushrooms, pak choi and sweet chilli dip

Pan fried breast of pigeon, sweet corn risotto and grain mustard sauce

Tempura lemon and lime chicken, spicy red pepper salad, lime and coriander dressing

**Main Course**

Medallions of peppered beef fillet, truffle mash, bacon cabbage and red wine sauce

Roasted fillet of spiced monkfish, saffron risotto and garlic spinach

Pan fried saddle of venison, rosti potato, red cabbage and juniper sauce

Steamed selection of fish with champagne sauce, spinach and fondant potato

Baked mushroom stuffed aubergine with garlic crumb topping and herb butter sauce

Wild mushroom and pine nut muffin, creamed spinach and sweet potatoes

Roasted rack of lamb, dauphinoise potato, roasted vegetables and rosemary juices

**Puddings**

Sticky toffee pudding, toffee sauce and vanilla ice cream

"Chocolate Box" filled with chocolate mousse, raspberry compote and white chocolate ice cream

Glazed lemon and tart, crème fraiche and lemon sorbet

White chocolate and bailey's cheesecake, chocolate sauce and Belgian chocolate ice cream

Vanilla pannacotta with sweet apple and ginger relish and crisp tuille biscuit

Selection of British cheese, grapes, celery and crackers

Coffee, Chocolates & Turkish Delight

£49.50

Happy New Year to all our Customers from all at Doughty's



**Hitchin**

01462 456363

87 Bancroft, Hitchin,  
Hertfordshire, SG5 1NQ

Email: [victoria@doughtysbrasserie.com](mailto:victoria@doughtysbrasserie.com)



**Stotfold**

01462 835525

Fairfield Hall, Hitchin Road  
Stotfold, Bedfordshire  
SG5 4HP

**Christmas & New Year 2010**

A deposit of £10.00 per person is required to secure your reservation at the point of booking. This deposit is non refundable.

Full pre payment and menu choices along with any wine requirements are required two weeks prior to your reservation.

Pre-ordering forms are available, please email [Victoria@doughtysbrasserie.com](mailto:Victoria@doughtysbrasserie.com) and we will send you a form.

We are open at both restaurants throughout December, but are closed on Christmas Day and Boxing Day.

On Monday 27th December and Tuesday 28th December, we are only open in Stotfold. Hitchin will re-open on Wednesday 29th December. Stotfold is also open on New Years Day from 11am until 7pm

A service charge of 10% will be added to parties of 8 or more

Thank you for choosing Doughty's to host your Christmas celebrations and Happy Christmas!

**Doughty's Christmas Lunch  
Menu 2010**

**To Start**

Smooth chicken liver pate, red onion marmalade and thyme crostini's  
Prawn cocktail salad with avocado, dill and marie rose sauce  
Crispy thai crab cakes, pickled ginger salad, lime and chilli sauce  
Cream of leek and potato soup, croutons, truffle oil and herbs  
Warm black pudding and bacon salad, free range poached egg and hollandaise sauce

**Main Course**

Roast Hertfordshire turkey, chestnut and sage stuffing, chipolatas, roast potatoes,  
seasonal vegetables and turkey juices  
Pan fried fillet of hake, crushed potatoes, green beans and creamy prawn sauce  
Roasted parsnip, mushroom and chestnut crumble, horseradish mash and sage sauce  
Blue cheese glazed pork tenderloin, fondant potato, creamed spinach and red wine juices  
Seared fillets of sea bass, saffron risotto, rocket and parmesan

**Puddings**

Traditional Christmas pudding and brandy sauce  
Red berry pannacotta, berry compote and crispy meringue  
White chocolate and bailey's cheesecake and dark chocolate sauce  
Sticky toffee pudding, fudge sauce and double cream  
Selection of cheese with celery, grapes and biscuits

Coffee and mince pies

£21.50 per person

**Doughty's Christmas  
Dinner Menu 2010**

**To Start**

Smooth chicken liver pate, red onion marmalade and thyme crostini's  
Crispy thai crab cakes, pickled ginger salad, lime and chilli sauce  
Cream of leek and potato soup, croutons, truffle oil and herbs  
Goat's cheese and cantaloupe melon salad, toasted cashew nuts and dried berries  
Prawn and crayfish cocktail, avocado, dill and marie rose  
Warm black pudding and bacon salad, free range poached egg and hollandaise sauce  
Crispy duck spring rolls, cucumber, spring onions and hoi sin sauce

**Main Course**

Roast Hertfordshire turkey, sage and cranberry stuffing, bacon roll, roast potatoes,  
seasonal vegetables and turkey juices  
Braised lamb shank, dauphinoise potatoes, roasted vegetables and rosemary juices  
Seared fillets of sea bass, saffron risotto, rocket and parmesan  
Char grilled beef rump, horseradish mash, creamed spinach and red wine  
and onion juices  
Pan fried fillet of hake, crushed potatoes, green beans and creamy prawn sauce  
Roasted parsnip, mushroom and chestnut crumble, horseradish mash and sage sauce  
Sun blush tomato, ricotta and red pepper ravioli, courgettes and vine tomato sauce

**Puddings**

Traditional Christmas pudding and brandy sauce  
Red berry pannacotta, berry compote and crispy meringue  
White chocolate and bailey's cheesecake and dark chocolate sauce  
Sticky toffee pudding, fudge sauce and double cream  
Glazed lemon tart, lime cream and blueberry couli  
Mint chocolate creme brulee and shortbread biscuits  
Selection of cheese with celery, grapes and biscuits

Coffee and mince pies

£30 Monday - Thursday  
£32 Friday and Saturday