



GREET'S INN MOTHERS DAY LUNCH Sunday 18th March

Homemade leek and potato soup with fresh bread
Greets own chicken liver pate served with real ale chutney and rustic bread
Oak smoked salmon with baby leaf salad and a fresh horseradish cream
Feta cheese, black olives and sun blushed tomato salad with a balsamic dressing



Freshly roasted sirloin of beef or loin of pork served with Yorkshire puddings and roast potatoes
Grilled breast of chicken with a red wine, mushroom and onion sauce served with fondant potatoes
Salmon fillet, natural smoked haddock, prawns and dill in a creamy sauce topped with a cheddar mash
Wild mushroom en crouete with gruyere cheese, double cream and chives topped with a mizuna salad
All served with a selection of seasonal vegetables

Children U 12

Freshly roasted sirloin of beef or loin of pork served with Yorkshire puddings and roast potatoes
Mini Fish pie with seasonal vegetables Sausage and mash with gravy Scampi, chunky chips and peas
Bread and butter hot cross bun pudding with custard Vanilla, chocolate and strawberry ice cream
Strawberry cornetto Smartie push up Fruit pastille lolly



Fresh rhubarb and ginger crème brulee
Double chocolate brownie cheesecake with a blueberry coulis
Bread and butter hot cross bun pudding with amaretto custard
English cheddar and stilton served with savoury biscuits and quince jelly



**Two course £16.95 per person Three course £19.95 per person
Children U 12 Two course £8.95**

Freshly brewed coffee or a selection of teas £2.25

Service charge is not included. For parties of 6 or more an optional service charge of 10% will be added to your bill

CALL 01403 265047 TO RESERVE YOUR TABLE – BOOKING IS ESSENTIAL