



CHRISTMAS EVE MENU 2026

Classic French onion soup topped with a gruyere crouton (V)
Classic oak smoked salmon with fresh lemon and capers
Greets own chicken liver, garlic and mushroom pate, red onion marmalade and ciabatta toast
Salt and pepper squid with garlic mayonnaise
Cheesy nachos with homemade tomato salsa and sour cream (V)
Crispy breaded halloumi sticks with mango chutney (V)
Mushroom, walnut and rosemary pate, with plum chutney and ciabatta toast (Vegan)



6oz fillet steak. flat mushroom, grilled tomato, onion rings, hand cut chips and peppercorn sauce (£10 supplement)
Venison and winter vegetable casserole with herby dumplings
Classic fish pie packed with salmon, prawns, smoked haddock and broccoli in a dill sauce topped with cheesy mash
Pan fried sea bass fillet, crushed new potatoes, baby spinach and a prawn & samphire butter
Veggie stack Burger, halloumi, mushroom, pepper, aubergine, tomato chutney, fries and coleslaw (V)
Classic steak burger with bacon and cheese, hand cut chips and coleslaw
Burrata penne pasta pomodoro, mildly spiced garlic & herb tomato sauce with melting burrata & fresh basil (V)
Wild mushroom and leek risotto, salad leaves, parmesan and chilli oil drizzle (Vegan)
Bangers Galore pork and herb sausages, creamy mash, parsnip chips and onion gravy
Ale battered haddock with hand cut chips and garden peas
Sweet potato, chickpea and spinach curry. Basmati rice, poppadom, onion salad and mango chutney (Vegan)



Warm triple chocolate brownie served with honeycomb ice cream (Vegan option available)
Cointreau, ginger and orange trifle, fresh cream
Apple and cinnamon crumble with custard
Sticky toffee pudding, toffee sauce with custard or vanilla ice cream
Vanilla and chocolate cheesecake with pouring cream
Trio of Sussex cheeses served with savoury biscuits and plum chutney
Selection of dairy ice creams and sorbets (V)

Two course £37.50 Three course £43.50
Children U12 Two course £18.00

A non-refundable deposit of £10.00 per person payable by cash or bank transfer (please request bank details) is required to confirm a booking.

Full payment is required 10 days in advance, along with a food preorder

Call on 01403 265047 or email to make a booking

The Greets Inn 47 Friday Street Warnham West Sussex RH12 3QY info@thegreetsinn.co.uk www.thegreetsinn.co.uk

Food allergies and intolerances
Please ask a member of our team about ingredients in your meal when making your order. Thank you.
Genetically modified vegetable oil use

