



Valentines Candlelit dinner

The Greet's Inn

14th February 2022



Seafood platter to share – fresh scampi and king prawns in garlic butter,
oak smoked salmon and sweet chilli crayfish tails with freshly baked ciabatta

Classic French onion soup topped with a gruyere crouton

Pan fried scallops with a parsley and lemon butter

Whole baked camembert to share with freshly baked bread and red onion marmalade (v)

Homemade crunchy Scotch egg served with a mustard mayonnaise



20oz succulent sirloin steak to share (served pink) with onion rings, hand cut chips,
flat mushrooms, grilled tomatoes and a peppercorn sauce

Pan fried sea bass fillet with a prawn and samphire butter and crushed new potatoes

Roast lamb rump with sweet potato mash, tender stem broccoli and redcurrant and port sauce

Creamy chicken, smoked bacon and wild mushroom linguine with garlic bread

Creamy wild mushroom, garlic and parsley linguine with garlic bread (v)

Sweet potato, chickpea and spinach rogan josh with rice, poppadom,
onion salad and mango chutney (ve)



Indulgent chocolate fondue to share with strawberries, marshmallows, triple chocolate
brownie and profiteroles for dipping

Raspberry and white chocolate cheesecake

Sticky toffee pudding with toffee sauce, creamy custard and vanilla ice cream

Coconut and mango Eton mess

Cheddar, stilton and brie board with plum chutney

Two course £28.00 Three Course £35.00

Happy Valentines

FOOD ALLERGIES AND INTOLERANCE

Please speak to a member of the team about the ingredients in our dishes when making your order