

**SUNDAY 10th MARCH 2024**  
**GREET'S INN MOTHER'S DAY MENU**

Butternut squash and red pepper soup with freshly baked bread (v)  
Deep fried camembert with spicy tomato chutney  
Crispy battered black pudding with sweet chilli sauce  
Tempura battered prawns with honey mustard mayonnaise  
Cheesy nachos with jalapenos, tomato salsa and sour cream with chives (v)  
Chicken liver, garlic and mushroom pate, pickle selection and toasted ciabatta slices  
Goat's cheese and red onion marmalade tart with rocket salad and balsamic drizzle (v)  
Mushroom and chestnut pate, red onion marmalade and toasted ciabatta slices (ve)

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**Roast Sirloin of beef or Loin of pork or Leg of lamb**  
**served with roasties, yorkies, seasonal vegetables and cauliflower cheese**

Bangers galore pork and herb sausages, creamy mash and red onion gravy  
Salmon and prawn fishcakes, mixed salad, fries and sweet chilli sauce  
Spicy Cajun chicken fillet burger topped with melted brie and tomato chutney  
with coleslaw and fries or sweet potato fries  
Slow baked beef lasagne with garlic bread  
Fresh fish pie, salmon fillet, smoked coley, prawns and broccoli in a creamy dill sauce,  
topped with a cheesy mash  
Veggie burger- flat mushroom, roasted pepper, aubergine topped with tomato chutney with  
coleslaw and fries or sweet potato fries (ve) add halloumi (v)  
Tomato, garlic and olive linguine with garlic bread (ve) add chicken

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Sticky toffee pudding with toffee sauce and custard or ice cream  
Warm triple chocolate brownie served with honeycomb ice cream (ve option available)  
Biscoff cheesecake with fresh cream  
Classic crème brulee with homemade shortbread biscuit  
Banoffee pie with fresh bananas and cream  
Vanilla, strawberry, chocolate, coconut and honeycomb ice cream (3 scoops)  
Mango and blackcurrant sorbet (ve) (3 scoops)  
Selection of Sussex cheeses served with savoury biscuits and blueberry chutney

**Children Under 12**

Choice of roasts  
Chicken nuggets, fries and beans    Sausage and mash with gravy    Scampi, fries and salad  
Banoffee pie with fresh bananas and cream    Triple chocolate brownie with ice cream  
Vanilla, chocolate and strawberry ice cream (2 scoops)  
Strawberry cornetto    Smartie push up    Fruit pastille lolly

**Two course £32.50 per person    Three course £39.50 per person**

**Children U 12 Two course £18.50**

**Call 01403 265047 or visit [www.thegreetsinn.co.uk](http://www.thegreetsinn.co.uk) to reserve your table**  
**A deposit of £20.00 per adult is required to secure your booking and pre**  
**order for food by Tuesday 5<sup>th</sup> March**

**FOOD ALLERGIES AND INTOLERANCE**

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