



Greets Inn Christmas Eve ***Available 12 noon till 8.00pm***

Roasted butternut squash and rosemary soup with fresh bakery bread (v)

Sticky calvados pork belly bites with spiced Bramley apple, sour cream and chive

Smoked mackerel pate with fresh toast, salad leaves and horseradish crème fraiche

Roasted red pepper and tomato arancini with smoked garlic aioli (v)

Garlic grilled fresh sardine fillets with tomato fondue, ciabatta crostini and roasted cherry vine tomatoes

Deep fried Somerset brie served with cranberry sauce (v)

King prawn and pomegranate cocktail with a lemon mayonnaise



Herb crusted fillet of salmon with a hollandaise sauce, crushed new potatoes and green beans

Bangers Galore pork sausages served with creamy mash, battered onion rings and a rich onion gravy

Locally sourced venison and winter vegetable casserole served with a cheesy dumpling

Pan fried breast of chicken wrapped in bacon served with a chestnut bubble 'n' squeak

and a grain mustard sauce

Fresh fish crumble packed with salmon, smoked haddock and prawn in a dill sauce, topped with a sun blushed tomato and basil crumble served with new potatoes and seasonal vegetables

Slow roasted garlic and rosemary lamb shank served in its own rich gravy with creamy mash and winter greens

Handmade steak burger served in a sour dough bun with cheese and bacon served with fries and coleslaw

Roasted red peppers stuffed with a spicy tomato cous cous and feta cheese served with sweet potato wedges and mixed salad (v)

Wild mushroom risotto served with parmesan tuiles (v)



Christmas bread and butter pudding with creamy custard

Warm triple chocolate and hazelnut brownie served with honeycomb ice cream

Classic crème brûlée served with a homemade shortbread biscuit

Brandy fresh cream profiteroles with a rich warm chocolate sauce

Lemon and ginger Eton mess

Duo of English cheeses served with savoury biscuits



Something special to share on Christmas Eve.....

Prime British 24oz Rump steak to share, served pink with hand-cut chips, crispy battered onion rings, flat mushrooms, cherry vine tomatoes and your choice of sauces

Peppercorn, béarnaise or blue cheese

(20 minute cooking time)

£20 supplement per couple

Two course £21.50 Three course £26.50

Children U12 Two course £12.00

A cash deposit or BACS transfer (please ask for account details) of £5.00 per person required to confirm a booking
A pre order will be required by Friday 15th December. Call on **01403 265047** or **07867523835** to make a booking

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