



**CHRISTMAS EVE CELEBRATIONS**  
**Available 12noon till 8.00pm**

Glorious pumpkin soup topped with roasted pumpkin seeds served with fresh bakery bread (V)  
Whole baked camembert in a sour dough bun served with celery sticks and red onion marmalade (V)  
Caramelised onion, fig and brie tart with a dressed rocket salad (V)  
Italian meatballs in a tomato and garlic sauce with rocket leaves and parmesan shavings  
Smoked haddock, spinach and egg pot with warm ciabatta slices for dipping  
Chicken liver, mushroom and garlic pate with red onion marmalade and fresh toast  
Crispy cauliflower fritters with a herby dip (Ve)  
Oak smoked salmon with fresh lemon and popcorn capers



Roast guinea fowl wrapped in bacon with dauphinoise potatoes, seasonal vegetables and a rich red wine sauce  
Fresh fish crumble packed with salmon, prawn and smoked haddock and dill in a creamy sauce, topped with a sun blushed tomato crumble, served with new potatoes and seasonal vegetables  
Ale battered fish with hand cut chips, garden peas, chip shop pickles and Greets own chunky tartare sauce  
Local Sussex venison and winter vegetable casserole served with a cheesy dumpling  
Handmade steak burger with bacon and cheddar in a sour dough bun and served with fries and winter slaw  
Marinated chicken fillet burger topped with brie and cranberry sauce in a sour dough bun with fries  
Slow roasted garlic and rosemary lamb shank served in its own rich gravy with creamy mash and winter greens  
Creamy wild mushroom and spinach linguine topped with parmesan shavings (V)  
Chestnut, mushroom and cranberry tart with crushed new potatoes and mixed salad (Ve)

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

Prime British 24oz Sirloin 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)  
**£25 supplement per couple**



Warm triple chocolate brownie served with honeycomb ice cream  
Christmas bread and butter pudding served with creamy custard  
Key lime tart with pouring cream  
Tiramisu with chocolate shavings and fresh cream  
Banoffee pie served with fresh banana  
Duo of English cheeses served with savoury biscuits

**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 **19/12/2018**.  
Call on **01403 265047** or **07867523835** to make a booking

<b>Greets Inn</b>				Greets Inn	
<b>Christmas Eve Booking Form 2018</b>				47 Friday Street	
Company/ Group Name:				Warnham	
Name:				West Sussex	
				RH12 3QY	
Address:				01403 265047	
				<a href="mailto:info@thegreetsinn.co.uk">info@thegreetsinn.co.uk</a>	
				<b>Deposit Bank Details</b>	
				Name	
				The Greets Inn	
Contact No:				Sort Code	
				09 01 28	
				Account No.	
				69829106	
Email:					
No. in Party:					
Date	Lunch or Dinner	Time			
		<b>Menu Choices</b>			
<b>Starters</b>		<b>Mains</b>		<b>Desserts</b>	
Soup		Guinea Fowl		Chocolate brownie	
Camembert		Fish crumble		Bread and Butter pudding	
Onion tart		Fish and chips		Key Lime Tart	
Meatballs		Venison		Tiramisu	
Haddock		Steak burger		Banoffee Pie	
Pate		Chicken burger		Duo of Cheese	
Cauliflower		Lamb shank			
Salmon		Linguine			
		Chestnut Tart			
		Sharing steak			