

# GREETS INN MOTHER'S DAY

## Sunday 26th March 2017

White onion and rosemary soup with gruyere crouton (v)  
Smoked duck, fig and pimento salad with a balsamic dressing GF  
Classic prawn cocktail served with marie rose sauce GF  
Chicken liver and brandy pate served with real ale chutney and ciabatta toast GF  
Grilled garlic field mushroom filled with red onion marmalade and goats cheese (v) GF

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Freshly roasted sirloin of beef or loin of pork served with Yorkshire pudding,  
fresh seasonal vegetables and roast potatoes GF  
Garlic and herb roasted poussin with herby mashed potato and roasted root vegetables GF  
Classic fish pie - salmon fillet, smoked haddock, prawns and dill in a creamy sauce,  
topped with a cheddar mash served with seasonal vegetables GF  
Crayfish, garlic and zucchini linguine with fresh watercress  
Chicken, leek and bacon pie served with seasonal vegetables and roast potatoes  
Stilton, pear and walnut tart served with new potatoes and mixed salad (v)

Children U 12

Freshly roasted sirloin of beef or loin of pork with Yorkies`, veggies and roasties  
Mini Fish pie with seasonal vegetables Sausage and mash with gravy Scampi, fries and salad  
Apple, pear and plum crumble pudding with custard  
Vanilla, chocolate and strawberry ice cream  
Strawberry cornetto Smartie push up Fruit pastille lolly

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Crème brulee with caramelised banana GF  
Chocolate and blackcurrant marquise with pouring cream GF  
Apple, pear and plum crumble with custard  
Ginger and lemon Eton mess GF  
Mature cheddar and stilton served with savoury biscuits, celery and grapes

**Two course £21.00 per person Three course £25.00 per person**  
**Children U 12 Two course £11.00**

**Call 01403 265047 to make your reservation**

Or book online at [www.thegreetsinn.co.uk](http://www.thegreetsinn.co.uk) or email [info@thegreetsinn.co.uk](mailto:info@thegreetsinn.co.uk)