

GREETS INN VALENTINES DINNER

Mixed seafood platter to share – calamari, whitebait, king prawns in garlic butter, smoked salmon and homemade fishcake

Wild mushroom, rosemary and black truffle soup with freshly baked bread (v)

Freshly baked camembert in a sour dough bun with a red onion marmalade (v)

Greets own chicken liver terrine with a port and redcurrant jelly and melba toast



Locally sourced venison wellington to share served with a duo of parsnips,

tender stem broccoli, fondant potatoes and a rich red wine sauce

Grilled whole sea bass in olive oil and oregano with buttered greens and new potatoes

Whole roasted poussin with crispy bacon, herby mash and a rich gravy

Hunters chicken, free range chicken breast wrapped in bacon with sautéed onion, bbq

sauce and melted cheddar served with dauphinoise potatoes and green beans

Roasted Mediterranean vegetable, goats cheese and spinach risotto (v)



Rich chocolate torte served with Chantilly cream

Treacle tart served with clotted cream

Sticky toffee pudding served with cream custard

Lemon panna cotta with a black berry curd and toasted honey oats

British cheese selection with quince jelly and savoury biscuits

£60.00 per couple

FOOD ALLERGIES AND INTOLERANCE

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

Call us on 01403 265047 to make your reservation