

This Valentines
Treat someone special
To a romantic candlelit dinner
at The Greets Inn



Seafood platter to share - fresh scampi and king prawns in garlic butter,
oak smoked salmon and fresh oysters (4) with freshly baked ciabatta
Wild mushroom and rosemary soup with toasted sour dough (ve)
Pan fried scallops served with black pudding fritter and a minted pea puree
Smoked duck, pomegranate and walnut salad with a raspberry vinaigrette
Red onion marmalade, fig and brie tart with dressed rocket salad (v)



20oz succulent sirloin steak to share (served pink) with onion petals, hand cut chips, field
mushrooms, grilled tomatoes and a béarnaise sauce
Grilled sea bass fillet with samphire served on a prawn and mussel risotto
Slow roasted lamb shank served with creamy mash, winter greens and rich gravy
Classic chicken Kiev with a crispy green salad and skin on fries
Chargrilled halloumi served on a butternut squash risotto with basil oil (v)
Satay sweet potato and spinach curry served with basmati wild rice (ve)



Indulgent chocolate fondue to share with strawberries, marshmallows, chocolate
and hazelnut brownie and white chocolate cheesecake for dipping
Treacle tart served with clotted cream
Sticky toffee pudding with toffee sauce and creamy custard
Lemon and ginger Eton mess
Warm chocolate and hazelnut brownie with soya cream (ve)
British cheese selection with quince jelly and savoury biscuits

Two course £25.00 Three Course £30.00

Call us on 01403 265047 to make your reservation

www.thegreetsinn.co.uk info@thegreetsinn.co.uk