

THE GREENS RESTAURANT

The catering is provided by Chefs Ian and Vanessa. The Restaurant is open from 9.30am until 9.00pm
Monday to Friday and from 7.30am on Weekends.

Breakfast or snacks can be ordered by prior arrangement from 7.30am

Visiting parties are reminded that all accounts must be settled on the day of their visit. Accounts can be
paid by cheque, cash or credit card.

**TO CONFIRM ARRANGEMENTS PLEASE CONTACT VANESSA OR IAN.
TELEPHONE 01384 878330**

BREAKFASTS

Morning coffee or tea	£0.85
Morning coffee or tea with biscuits	£1.15
Hot bacon or sausage Baguette	£2.20
Full English Breakfast with toast & Coffee	£5.50
On Toast Egg (fried, scramble, poached)	£1.35
On toast Baked Beans	£1.35
Smoked Salmon Scrambled Eggs on wholemeal Toast	£3.95

LUNCH

Homemade soup of the Day with crusty bread	£2.00
Freshly cut sandwiches (Granary or wholemeal from our local baker)	£1.95 - £2.50
Ploughman's Platter	£4.95
Club Sandwich	£3.50
Jacket Potatoes with side salad (various fillings)	£2.00 - £ 2.95

SPECIALS BOARD AVAILABLE EACH DAY ALONG WITH FISH AND STEAK DISHES

DINNER MENU

We pride ourselves in producing good wholesome homemade food

2 Courses £12.00

3 Courses £15.00

(both include Coffee and Mints)

Organisers should choose any two starters/two main or two main/two desserts. Vegetarian meals are
available by prior arrangement

48 hours notice required for confirmation of numbers.

Starters

Fresh home made soup of the Day & Roll

Farmhouse Pate served with Crusty Granary Toast

Prawn Cocktail with Wholemeal bread and butter

Deep Fried Camembert, salad garnish and Cranberry Sauce

Melon and Parma Ham

Main course choices

Steak and Ale Pie with Puff Pastry Lid in Rich Gravy

Roast Beef & Yorkshire Pudding

Roast Pork and Apple Sauce

Salmon Fillets with Parsley Sauce

Mushrooms stuffed with Tomato and Basil in a Red Wine Sauce
8oz Sirloin Steak with a Pepper Sauce

Chicken Chasseur

**ALL OF THE ABOVE ARE SERVED WITH FRESH
VEGETABLES AND CHOICE OF POTATOES**

Desserts

Fruit Crumble

Eves Pudding

Syrup Sponge Pudding

Lemon Torte

Creme Brulee

All of the above served with either cream or custard

or

Cheese and Biscuits