



GREETHAM VALLEY

SOCIETY MENU SUMMER 2018

LIGHT LUNCH

Soup and sandwiches OR sandwiches and chips



EVENING MEAL OPTIONS

PLEASE SELECT ONE EVENING MEAL OPTION FOR ALL YOUR GUESTS

*** Please note that we are unable to offer Carvery for less than 24 Players**

For a two course meal please select **either** a starter **or** a dessert to go with the main course

Please select **one dish** from each course to create a set menu for your group

STARTERS:

Homemade soup of the day served with a crusty bread roll and butter
Pineapple and melon cocktail accompanied by a duo of fruit coulis and fruit sorbet
Chicken liver paté accompanied by red onion chutney and ciabatta croûte
Thai fishcakes served with mixed salad leaves and a sweet chilli dressing

MAIN COURSE:

*** Greetham Valley carvery**

Steak and ale pie served with chips and garden peas
Sausages, mash potatoes, onion gravy and garden peas
Beef lasagne served with a side salad and garlic bread
Prime gammon steak, topped with a fried egg, served with chips
Oven baked chicken wrapped in bacon, served with mash potato,
seasonal vegetables and a wild mushroom sauce
Fillet of salmon served with buttered new potatoes, seasonal vegetables
and a lime hollandaise sauce

DESSERTS:

Lemon cheesecake
Mixed berry pavlova
Sticky toffee pudding, toffee sauce and vanilla pod ice cream
Fruit crumble served with lashings of custard
Selection of English and continental cheeses, grapes, celery, homemade chutney and savory biscuits

Tea/Coffee and chocolate mints

OUR CHEFS ARE HAPPY TO ASSIST IF ANY OF YOUR PARTY HAVE SPECIFIC DIETARY REQUIREMENTS - PLEASE ADVISE US IN ADVANCE