

GREETHAM VALLEY SOCIETIES 2009/2010

LIGHT LUNCH

Soup and sandwiches



PLEASE SELECT ONE OPTION FOR ALL YOUR GUESTS

EVENING MEAL OPTIONS

Please select one dish from each course to create a set menu for your group
For a two course meal please select **either** a starter **or** a dessert to go with the main course

STARTERS

Chef's home-made soup served with home-baked crusty bread

Pearls of melon served with a fruit sorbet

Chicken liver pate served with Melba toast and Cumberland sauce

Saladette of prawns served over leaves with a Marie Rose sauce



MAIN COURSE

Chicken wrapped in smoked bacon served with a leek veloute

Hot carvery of beef and pork served with roast potatoes and seasonal vegetables

Grilled gammon steak served with grilled tomato, pineapple, egg, chips and peas

Chef's home-made curry served with rice, popadoms and accompaniments

Slowly cooked braising steak topped with a rich onion gravy served over mash

Chef's steak and kidney pie served with potatoes and seasonal vegetables or chips and peas



DESSERTS

Berry pavlova and fresh cream

Home-made sticky toffee pudding with a rich caramel sauce

Home-made fruit crumble served with custard or cream

Selection of English cheeses and biscuits



Coffee and mints