

Greetham Valley Sunday Lunch Menu

Sunday 8th March 2020

Starters

Homemade soup of the day

topped with herbed croutons

Prawn saladette

bound in a classic Marie rose sauce, served with crisp iceberg lettuce and finished with brown bread and butter

Marinated chicken skewers

accompanied by a crisp mixed dressed salad, served with mango chutney

Tomato and mozzarella bruschetta

served on a rocket salad, with balsamic and pesto dressing

Mains

Greetham Valley's carvery

a trio of roasted meats, accompanied by roasted potatoes, Yorkshire pudding and a rich pan gravy

Oven baked chicken breast wrapped in bacon

served with creamy sage mash potato and finished with a white wine and chive sauce

Smoked haddock fillet

resting on pea and leek risotto topped with rocket leaves, crumbled feta cheese and drizzled with an aged balsamic dressing

Ricotta and spinach ravioli

with garlic bread and side salad, finished with an arrabaita sauce

all served with Chef's selection of seasonal vegetables

Desserts

Selection of desserts from the cold counter

Homemade hot dessert of the day

served with lashings of custard

A selection of British and continental cheeses

biscuits and a homemade chutney

Course - £11.95 ✦ 2 Courses - £15.45 ✦ 3 Courses - £18.95

full allergen information available from your server on request