



The Ganton Greyhound

Starters

Medley of Fresh Fruit

Chefs Homemade Soup with bread roll and butter

Chicken Liver Pate with red onion marmalade and toast

Homemade Salmon & Leek Fishcake served with sweet chilli sauce and mixed leaves

Mains

Poached Haddock and Prawn Bake served with new potatoes

Chicken Breast with tarragon and garlic cooked with red wine, mushrooms, shallots and bacon served on creamy mashed potatoes

Trotters Slow Roast Belly Pork infused with sage and thyme, served on a bed of apple mashed potato

Baked Field Mushrooms filled with red onion marmalade, spinach and feta cheese with a herb crust served with new potatoes

8oz Braised steak cooked in red wine, onion, mushroom and tomato served on creamy mashed potato

Desserts

Double Pavlova served with mixed berries and fresh cream

Tia Maria Crème Brulee served with chocolate pretzels

Homemade Steamed Sponge Pudding served with custard

Vanilla Ice Cream served with Rossini wafers

To Finish

Coffee and Mints

2 Course £16.95

3 Course £19.95