

# THE GREYHOUND INN RESTAURANT

## SUNDAY CARVERY – TYPICAL MENU

**12.30pm until 2.30pm, booking advised**

**4 courses £16.95; 3 courses £15.95; 2 courses £14.95; 1 course £13.95**  
**Children under 12 (one course & ice cream) £7.95**

**Shown here is a typical Sunday Carvery Menu.**  
**Each week there are changes but the variety and quality remain the same**

### STARTERS

Homemade Leek & Potato Soup  
Duo of Melon Served With Raspberry Couli  
Compote of garlic mushrooms topped with Mozzarella  
Egg & Prawn Marie Rose  
Fruit Juice

### FROM THE CARVERY

Roast Sirloin of English Beef and Yorkshire Pudding  
Roast Crown Of English Turkey and Cranberry Sauce  
Roast Loin Of English Pork and Apple Sauce

### FROM THE KITCHEN

Poached Salmon Steak With Herb Butter  
Vegetarian Option  
*Please order from the waiting staff*

### DESSERTS

A selection of classic and homemade desserts for you to choose from

### COFFEE AND AFTER DINNER MINTS

Coffee and After Dinner Mints

Please book early to avoid disappointment

Most dishes are gluten free. Gluten free gravy and Yorkshire Pudding will be made for you when you notify us of your dietary requirement upon booking

Beef is locally sourced & hung for 28 days. Our ingredients are locally sourced whenever possible.  
**Please inform us of any allergies or dietary needs**