



**Our aim is to exceed your  
Expectations and gain your  
Recommendation**

## *Fine Dining Menus*

At Greenwood's we pride ourselves on producing high quality food from locally sourced ingredients. All food is produced fresh on site by our team of highly qualified staff in order to provide an experience that will impress.

All menus have been created as suggestions for your enjoyment and are subject to change depending on seasonal availability. However if you have a favourite menu that you would like us to quote for you, then we would be more than happy to oblige.

It is asked that one option for each course be selected for the entire party on the Budget, Classic and Celebration Menu's. However for the Elite and Ultimate menu's we are more than happy to provide guests with an optional menu providing orders are pre-booked.

Ingredient and allergen information is available on request. All dietary requirements can be catered for with prior notice. Please find some alternative course ideas printed at the back of this folder.

It should also be noted that we reserve the right to charge for all meals ordered after the final number has been confirmed, even if they are not required on the day.

Telephone : 0161 624 7178 or e-mail [hazel@greenbake.co.uk](mailto:hazel@greenbake.co.uk)

# *Budget Menu*

## *Starter*

Homemade soup from the following options served with a freshly baked roll and butter.

Roast Tomato & Basil

Cream of Vegetable

## *Main*

Roast Chicken

Served with parsley new potatoes, market vegetables, gravy and stuffing

## *Dessert*

Sherry Trifle

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Apple Pie and Cream

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Ice Cream

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Fruit Salad

## *Price*

*£ 14.00 per head*

# *Classic Menu*

## *Starter*

Luxury homemade soup from the following options  
served with a freshly baked roll and butter.

Roast Tomato & Basil, Cream of Vegetable, Potato & Leek, Broccoli &  
Stilton or Wild Mushroom

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Fanned Melon served with a raspberry coulis

## *Main*

Locally reared Roast Topside of Beef served with the traditional  
trimmings

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Roast Chicken served with a locally sourced sausage and homemade  
stuffing

All served with parsley new potatoes, a selection of seasonal  
vegetables & gravy

## *Dessert*

Homemade profiteroles with a hot chocolate sauce

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Homemade fruit pie of your choice served with fresh cream or  
custard

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Seasonal fresh fruit salad served with fresh cream or ice cream

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Sherry Trifle

## *Followed by*

Freshly ground coffee & after dinner mints

## *Price*

*£ 16.95 per head*

## *Celebration Menu*

### *Starter*

Any Luxury soup from the Classic Menu, finished with a swirl of cream and served with a freshly baked roll and butter

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Farmhouse Pâté served on a bed of mixed leaves with a side of Melba Toast

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North Atlantic Prawn Cocktail served on a bed of mixed leaves, with a homemade Marie Rose Sauce, finished with fresh lemon and smoked paprika

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Black Pudding and bacon salad served with a balsamic dressing

### *Main*

Locally reared Roast Sirloin of Beef served with a homemade Yorkshire Pudding and Gravy

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Roast Leg of Lamb served with gravy and mint sauce

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Breast of Chicken stuffed with Stilton and wrapped in smoked bacon served with a white wine and Stilton sauce

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Roast Leg of Pork served with homemade stuffing and Apple Sauce alongside crispy crackling and gravy

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Served with potatoes two ways and a medley of vegetables

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### *Dessert*

All desserts from the classic menu are available with the addition of the following :  
Homemade fresh cream gâteau of your choice served with pouring cream

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Fresh strawberry tart piped with whipped cream

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### *Cheese Board*

A fine selection of cheese and biscuits  
Fresh strawberry tart piped with whipped cream

### *Followed by*

Freshly ground coffee & after dinner mints

### *Price*

*£ 21.95 per head*

# *Elite Menu*

## *Starter*

A Luxury homemade soup of your choice finished with a swirl of cream and served with an assortment of freshly baked rolls with sea-salted butter

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Goat's Cheese tart served on a bed of mixed leaves and topped with homemade caramelised onions

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Luxury stuffed field Mushroom

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A luxury seafood platter including North Atlantic prawns, mussels, calamari and oak smoked salmon

## *Main*

Locally reared 8oz Sirloin Steak Chasseur

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Roast Leg of Lamb marinated in wholegrain mustard, sour cream and garlic served with a redcurrant jus

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Fillet of Pork served on a bed of wilted spinach and creamy mash potatoes, accompanied by a mustard and cream sauce

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All served with potatoes of your choice and a bouquetiere of vegetables

## *Dessert*

Glazed Lemon Tart served with crème fraiche

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Luxury Eton mess packed full of fresh strawberries

----

Sumptuous white chocolate and baileys cheesecake

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Trio of Desserts, consisting of a miniature strawberry tart, a profiterole filled with vanilla crème patisserie coated in a chocolate glaze and wild berry compote with shortbread (to be ordered by the entire party)

## *Cheeseboard*

A fine selection of cheeses from around the World accompanied by fresh fruit, celery and luxury biscuits

(£ 2.50 per head supplement)

## *Followed by*

Freshly ground coffee & after dinner mints

## *Price*

***£ 21.95 per head***

# *Ultimate Menu*

A refreshing twist on the classic fruit cocktail

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## *Starter*

A Luxury homemade soup of your choice finished with a swirl of cream and served with an assortment of freshly baked rolls with sea-salted butter

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Goat's Cheese tart served on a bed of mixed leaves and topped with homemade caramelised onions

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Luxury stuffed field Mushroom

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A luxury seafood platter including North Atlantic prawns, mussels, calamari and oak smoked salmon

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Fresh Scottish Salmon, asparagus and hollandaise

## *Main*

Locally reared 8oz Sirloin Steak Chasseur

----

Roast Leg of Lamb marinated in wholegrain mustard, sour cream and garlic served with a redcurrant jus

----

Fillet of Pork served on a bed of wilted spinach and creamy mash potatoes, accompanied by a mustard and cream sauce

----

All served with potatoes of your choice and a bouquetiere of vegetables

## *Dessert*

Glazed Lemon Tart served with crème fraiche

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Luxury Eton mess packed full of fresh strawberries

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Sumptuous white chocolate and baileys cheesecake

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Trio of Desserts as seen on the Elite Menu

## *Cheeseboard*

A fine selection of cheeses from around the World accompanied by fresh fruit, celery and luxury biscuits

## *Followed by*

Freshly ground coffee & after dinner mints

## *Price*

*£ 26.95 per head*

## *Alternative Main Ideas to suit Dietary Requirements*

C=Suitable for Celiac diets

D=dairy free

P=suitable for pescetarians

V=suitable for vegetarians

### *Budget Menu*

Vegetarian Lasagne (P,V)

Or

Vegetarian Chilli (C,D,P,V)

### *Classic Menu*

Vegetarian Lasagne (P,V)

Or

Goat's Cheese & Red Onion Tart (P,V)

### *Celebration Menu*

Vegetarian Lasagne (P,V)

Or

Goat's Cheese & Red Onion Tart (P,V)

Or

Fresh Scottish Salmon and Hollandaise (P,C)

### *Elite/Ultimate Menu*

Vegetarian Lasagne (P,V)

Or

Goat's Cheese & Red Onion Tart (P,V)

Or

Fresh Scotch Salmon and Hollandaise (C,P)

Or

Vegetable Hotpot (C,D,P,V)

**Further options can be discussed in more detail on request**