

Club Meeting's Menu



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.

Ingredient and allergen information is available on request. This menu has been created as a suggestion for your enjoyment, however alternative options for dietary requirements can be catered for with prior notice.

<i>Starter Options</i>	<i>Main Options</i>	<i>Dessert Options</i>
Luxury homemade soup from the following options served with a freshly baked roll and butter.	Slow-braised Steak ...	Sherry Trifle ...
Roast Tomato & Basil, Cream of Vegetable, Potato & Leek or Spring Vegetable ...	Homemade Steak and Ale pie ...	Ice Cream ...
Fanned Melon served with a raspberry coulis ...	Traditional Sausage and Mash ...	Homemade fresh cream gateau of your choice served with pouring cream ...
Warm bacon and black pudding salad with a wholegrain mustard dressing ...	Homemade Cheese and Onion pie ...	Sticky Toffee Pudding served with lashings of custard ...
Farmhouse pâté served on a bed of mixed leaves with a side of Melba toast ...	Salmon Fillet served with hollandaise ...	Fresh strawberry tart piped with whipped cream ...
Stuffed field mushroom served on a bed of mixed leaves	Roast Chicken fillet served in a creamy white wine sauce	Fresh Fruit salad served with cream or ice cream ...
	All main meals will be served with a selection of accompaniments to best compliment your chosen dish.	Homemade Apple pie served with custard

The Club Meeting's Menu is priced at £11.00 per head for a meal consisting of two courses from the above options followed by tea and coffee.

Our aim is to exceed your expectations and gain your recommendation

Please contact Michelle or Hazel at: 0161 624 7178
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Quality working with quality