THE GREENLANDS INN

MENU

STARTERS

Seasonal soup served with accompaniments (v)

Petite crab cakes served on mixed leaves with lemon dressing

Duck liver pate served with melba toast and onion chutney

MAINS

(ALL SERVED WITH POTATOES AND SEASONAL VEGETABLES)

Grilled salmon

Pork with apple sauce

Beef medallions with Yorkshire pudding and gravy

Roast chicken

Stuffed portobello mushrooms (v)

DESSERTS

Vanilla cheesecake with raspberry coulis

English trifle

Apple pie and custard or cream

Hot chocolate pudding with ice cream

Mixed berries served with sorbet and brandy snap basket (v)

MAXIMUM CHOICE OF TWO PER COURSE

Cheeseboards and Tea/Coffee available at a surcharge

THE GREENLANDS INN

WIENU

STARTERS

Soup (v) Saltfish fritters Avocado salad (v)

MAINS

♦ Ackee & saltfish ♦ Stuffed seabass ♦ Curried mutton
 ♦ Fried chicken ♦ Jerk chicken ♦ Caribbean pork belly ♦
 ♦ Jerk jackfruit ♦ Chickpea curry ♦

SIDES

♦ Mac & cheese ♦ Rice & Peas ♦ White rice ♦
 ♦ Scalloped potatoes ♦ Sweet potato ♦ Homemade coleslaw ♦
 Mixed salad ♦ Fried dumplings ♦ Plantain ♦ Steamed veg

DESSERT

Rum fruit cake

Banana cake

Apple crumble

Sponge cake and custard

Ice cream (v)

THE GREENLANDS INN



STARTERS

(SHARING PLATTER MAXIMUM CHOICE OF THREE)

Samosas (v)
Spring Roll (v)
Fish pakoras
Chicken tikka
Onion Bhajis (v)

SERVED WITH A SELECTION OF DIPPING SAUCES

MAINS

- ♦ Chicken Masala ♦ Mutton curry ♦ King prawn balti
 - ♦ Chickpea sholay Saag ♦ Biriyani ♦ Fish curry

SIDES

Salad Rice Naan Bread Onion salad Poppadoms

DESSERT

A selection of Indian sweets
Gulag jamun (Indian doughnuts)
Ice cream (v)

