



HARRISONS OF GREYABBEY
GROUP MENU
(FOR PARTIES OF 25 OR MORE)

COMPLIMENTARY MEAL FOR COACH DRIVER FOR PARTIES
OF 30 OR MORE
AMPLE FREE CARPARKING (CAN ACCOMMODATION UP TO
12 COACHES)
DISABLED FRIENDLY
ALL ONE LEVEL / DISABLED TOILET FACILITIES

Starter

HOMEMADE VEGETABLE SOUP + WHEATEN BREAD

CAJUN CAESER SALAD (VEG AND VEGAN OPTIONS)

PRAWN COCKTAIL + WHEATEN BREAD

Main

(*SERVED WITH A SELECTION OF VEGETABLES AND POTATOES)

*SILVERSIDE ROAST BEEF, HOMEMADE YORKSHIRE PUDDING,
TRADITIONAL PAN GRAVY (GFO)

*ROAST CHICKEN, WITH ONION RINGS AND CHOICE OF PAN
CHICKEN GRAVY AND PEPPER SAUCE

BATTERED LOCAL HADDOCK, HOMEMADE TARTER SAUCE, MUSHY
PEAS, DRESSED LEAVES AND TRIPLE COOKED CHUNKY CHIPS

VEGETARIAN RISOTTO SERVED WITH SEASONAL VEGETABLES

Dessert

FRESH FRUIT PAVLOVA

VANILLA ICE CREAM SUNDAE

STRAWBERRY CHEESECAKE

JUG OF BLACKCURRANT
OR ORANGE JUICE £3 - (JUG = 6 GLASSES)

CHOICE OF MENU AND FINAL NUMBERS ARE REQUIRED 5 DAYS
PRIOR TO YOUR FUNCTION

2 COURSE (INCLUDING TEA/COFFEE) = £22

3 COURSE (INCLUDING FILTERED TEA/COFFEE) = £25