



HARRISONS OF GREYABBEY

GROUP MENU

(FOR PARTIES OF 25 OR MORE)

COMPLIMENTARY MEAL FOR COACH DRIVER FOR PARTIES
OF 40 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

CAESER SALAD

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 PAN CHICKEN GRAVY

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) = £27
3 COURSE (INCLUDING FILTERED TEA/COFFEE) = £33