



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
MINI CAESER SALAD (VEG AND VEGAN OPTIONS)
MARINATED CHICKEN WINGS WITH BLUE CHEESE SAUCE
CHEESEY GARLIC SOURDOUGH

Main

(*SERVED WITH A SELECTION OF VEGETABLES AND POTATOES)

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

*ROAST CHICKEN, WHITE WINE CREAM TOPPED WITH CRISPY
LEEK

*FRESH SALMON FILLET WITH A TARRAGON HOLLENDASE

MIXED VEG NOODLE STIRFRY COOKED IN A SWEET CHILI
DRESSING

Dessert

FRESH FRUIT PAVLOVA

VANILLA ICE CREAM SUNDAE

STRAWBERRY CHEESECAKE

VANILLA PANNACOTTA

FILTERED TEA/COFFEE £2 PER PERSON
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) = £20
3 COURSE (INCLUDING FILTERED TEA/COFFEE) = £25