

# CARVERY WITH CABARET

## TO START

**Chefs Home made Soup of The Day**  
served with Warm Crusty Bread roll

**Classic Prawn Cocktail**  
Fresh King Prawns & Baby Prawns in a Marie Rose Sauce served on a bed of  
shredded Lettuce with Lemon

**Pulled Pork Tacos**  
Or  
**Spiced Falafel Tacos**  
Served in Crisp Taco shells with shredded lettuce, Salsa & Sour Cream

**Chicken Liver & Bacon Pate**  
With Rosemary Focaccia & Red Onion jam

**Sautéed Wild Mushrooms Confit**  
On a garlic & Pancetta Brushetta

## MAIN COURSE

THE GREYHOUND INN CARVERY  
**Roast Rib of Scottish Beef and Sirloin of Beef plus Roast of The day**  
served with Home made Yorkshire Pudding, Sausage, Roast Potatoes, Creamed Mash  
Potato and Fresh Seasonal Vegetables

or

**Wild Mushroom, Hazelnut & Brie Wellington**  
with Vegetables from the Carvery  
(Please order this in advance when you place your starter order)

## DESSERT

Chocolate salted Caramel Fondant with Ice Cream or Cream

Sticky Toffee Pudding with Custard, Ice Cream or cream

Apple & Rhubarb crumble with Custard, Ice Cream or cream

Individual Warm Lemon Meringue tart

Irish Liqueur cheesecake

\*Cheese & Biscuits \*  
(£1 Supplement)

**£21.95 for three courses**