



Sunday Set Menu 2018

2 courses 17.50

3 courses 23.50

Starter

Home Made Soup Of The Day,
Bread & Butter

Chicken Liver Pate
House Chutney, Toast

Creamy Garlic Wild Mushrooms
Toasted Bread

Smoked Salmon Cocktail
Marie Rose Sauce

Main Course

Roast Sirloin of British Beef*

Roast Loin of Pork & Crackling

Sage & Onion Stuffing*

Leg of Lamb
Sage Onion Stuffing*

Pan Seared Sea Bass
sautéed potatoes & Sun Blushed Tomato Cream

Creamy Wild Mushroom, Baby Spinach and Parmesan Risotto

*= Roast Meats all served with Roast Potatoes, Yorkshire Pudding, Fresh Steamed Seasonal Vegetables and our own Gravy.

Dessert

Warm Chocolate Brownie
Vanilla Ice Cream

Lemon Tart
With A Winter Berry Compote

Selection Of Ice Creams

Selection Of Cheeses
House Chutney, Crackers And Grapes

To make sure you have the best experience with us this menu is a pre order basis only for groups of 10 and above. All courses required (including desserts) must be on your pre ordered. We ask for you to send your pre order in via e-mail at least 4 days prior to your booking

Email pre orders to thegriffin@oddjohn.co.uk

the
Griffin Inn
— Swithland —

The
Old Stables