

Menu A
'The Traditional Menu'

Greenwood's Special Recipe
Cream of Vegetable Soup
Served with a Home Baked Roll & Butter
~~~~~  
Roast Chicken & Stuffing  
Served with Parsley New Potatoes and a  
selection of Seasonal Vegetables  
~~~~~  
Home Made Sherry Trifle
~~~~~  
Freshly Ground Coffee  
& After Dinner Mints

***Price Per Head***  
***£11.50 + v.a.t.***

Menu B  
*'A Celebration Selection'*

A Gondola of Melon  
~~~~~  
Greenwood's Special Recipe
Roast Tomato & Basil Soup
Served with a Home Baked Roll & Butter
~~~~~  
Locally reared Roast Topside of Beef  
Served with traditional trimmings  
Roast & Parsley New Potatoes and a  
Selection of Seasonal Vegetables  
~~~~~  
Profiteroles with Hot Chocolate Sauce
~~~~~  
A Selection of Fine English Cheeses  
~~~~~  
Freshly Ground Coffee
& After Dinner Mints

Price Per Head
£13.50 + v.a.t.

Menu C
'For That Special Occasion'

Homemade Pate with Melba Toast
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Greenwood's Special Recipe  
Cream of Watercress Soup  
Served with a Home Baked Roll & Butter  
~~~~~  
Steak Chasseur
(8oz Sirloin Steak – using British Beef)
Selection of Fresh Market Vegetables
& Potatoes
~~~~~  
Baileys & White Chocolate Cheesecake  
Served with pouring cream  
~~~~~  
A Selection of Fine English Cheeses
~~~~~  
Freshly Ground Coffee  
& After Dinner Mints

***Price Per Head***  
***£15.50 + v.a.t.***

Menus **A, B & C** are only our suggestions,  
the following are offered as alternatives.

**Starters**

- B or C** - Melon Boats
- B or C** – Melon with Raspberry Coulis
- C** - Melon with Port Dressing
- B or C** - Paté with Melba toast
- B or C** – Prawn Cocktail
- C** – Luxury Prawn Cocktail
- C** – Seafood Salad

**Soups**

**A, B or C**

- Cream of Vegetable Soup
- Spring Vegetable Soup
- Roast Tomato & Basil Soup
- Cheese & Broccoli Soup
- French Onion Soup
- Broccoli & Cauliflower Soup

**Main Course**

**A, B or C**

- Roast Beef
- Roast Lamb
- Roast Pork

**Larger selection of alternatives are available  
(too many to list)**

**Sweets**

- Apple Pie & Cream
  - Blackforest Gateaux
  - Profiteroles & Hot Chocolate Sauce
- Larger selection of alternatives are available  
(too many to list)**

**Menu D**

*‘For that very special occasion’*

Fresh Melon with Raspberry Coulis

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Greenwood’s Special Recipe
Cream of Vegetable Soup

Served with a Home Baked Roll & Butter

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Poached Fresh Scotch Salmon  
Served with Hollandaise Sauce  
and a Tri-colour of Vegetables

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Homebaked Strawberry Tart
with Fresh Cream

~~~~~

A fine selection of English Cheeses

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Freshly Ground Coffee & After Dinner Mints

Price Per Head
£15.50 + v.a.t.

Menu E

*‘Your guests will talk about this menu for
months to come’*

Luxury Prawn Cocktail

Served on a bed of mixed salad leaves

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Greenwood’s Special Recipe  
Cream of Cheese & Broccoli Soup  
Served with a Home Baked Roll & Butter

~~~~~

Steak Chasseur
(8oz Sirloin Steak – using British Beef)
Served with Baby Roast Potatoes

French Green Beans

Glazed Carrots

~~~~~

Mandarin & Cointreau Gateau

~~~~~

A fine selection of French & English Cheeses
Accompanied with fresh fruit and Celery

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Freshly Ground Coffee & After Dinner Mints

***Price Per Head***  
***£17.50 + v.a.t.***

Please note the alternatives are alternatives to the  
sample menu and not as individual choices.

Menu F

*'For that extra special dinner party.  
Perhaps a menu to spend the  
entire evening over'*

Various Hors-d'oevres

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French Onion Soup & croutons

Served with a freshly Baked Roll & Butter

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Fresh Scotch Salmon Hollandaise

~~~~~

Lamb Provencal with Redcurrant Sauce

Served with New Potatoes and

Fresh Roast Vegetables with
Garlic & Olive Oil

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Wild Berry Compote

served with crème fraiche and home baked  
shortbread biscuit

~~~~~

A fine selection of International & English
Cheeses served with fresh fruit and Celery

~~~~~

Freshly Brewed Coffee & After Dinner Mints

***Price Per Head***

***£20.50 + v.a.t.***

**GREENWOOD CATERING**

All menus are created as suggestions  
for your enjoyment. However if you have  
a favourite menu that you would like us to  
quote you for, then we would be more  
than happy to oblige.

All Menus are subject to the facilities  
available at your chosen venue, as all  
food is prepared fresh on the premises  
by our team of highly trained and  
qualified staff

All menus are subject to seasonal availability

**All menu's are subject to vat charged  
at the current rate**

**Please visit our web site at:-**

**[www.greenwoodcatering.co.uk](http://www.greenwoodcatering.co.uk)**

**or contact – [hazel@greenbake.co.uk](mailto:hazel@greenbake.co.uk)**

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CRAFTSMAN.BAKERS

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Is Your  
Satisfaction  
And  
Recommendation**

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