

Menu A
'The Traditional Menu'

Greenwood's Special Recipe
Cream of Vegetable Soup
Served with a Home Baked Roll & Butter

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Roast Chicken & Stuffing  
Served with Parsley New Potatoes and a  
selection of Seasonal Vegetables

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Home Made Sherry Trifle

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Freshly Ground Coffee  
& After Dinner Mints

**Price on Request**

Menu B  
*'A Celebration Selection'*

Greenwood's Special Recipe  
Roast Tomato & Basil Soup  
Served with a Home Baked Roll & Butter

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Locally reared Roast Topside of Beef
Served with traditional trimmings
Roast & Parsley New Potatoes and a
Selection of Seasonal Vegetables

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Profiteroles with Hot Chocolate Sauce

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A Selection of Fine English Cheeses

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Freshly Ground Coffee  
& After Dinner Mints

**Price on Request**

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

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Roast Leg of Lamb

Mint Sauce

Roast & Parsley New Potatoes  
Selection of Seasonal Vegetables

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Fruits of the Forest Tart
Served with pouring cream

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A Selection of Fine English Cheeses

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Freshly Ground Coffee
& After Dinner Mints

Price on Request

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
- Potato & Leek Soup
- Broccoli & Cauliflower Soup

Main Course

A, B or C

- Roast Beef
- Roast Chicken
- 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  
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- A fine selection of English Cheeses
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- Freshly Ground Coffee & After Dinner Mints

**Price on Request**

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
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- Steak Chasseur  
(8oz Sirloin Steak – using British Beef)  
Served with Baby Roast Potatoes  
French Green Beans  
Glazed Carrots  
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- Mandarin & Cointreau Gateau
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- A fine selection of French & English Cheeses  
Accompanied with fresh fruit and Celery  
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- Freshly Ground Coffee & After Dinner Mints

Price on Request

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

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
or contact – hazel@greenbake.co.uk

Greenwood Catering and Greenwood's Craftsman Bakers are trading names of:-
W. & D. Greenwood & Sons Ltd.



**Our Aim
Is Your
Satisfaction
And
Recommendation**

**GREENWOOD
CATERING**

0161 624 7178



GREENWOOD CATERING

BOOKING ORDER FORM

Day of Event:.....
Date of Event:.....
Type of Event :.....
Bookers name :
Bookers Address:
.....
Bookers Tel.No:.....

Number of meals:.....
To be served at:.....am/pm
Menu No.:.....
Price per head: + v.a.t.
Deposit Enclosed (£30 min)
Name and address of the place where the event is to be held:
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.....

Signature of the booker :
.....
Final numbers to be confirmed no later than 3 days prior to the event.

**TERMS: Cash/Cheque/Card payment prior to the time of the event.
Cheques made payable to:
W & D Greenwood & Sons Ltd**