

Restaurant  
Function  
Menus

2010

The Griffin Inn

Cliff Road, Newquay TR7 1SP  
(01637) 874067

# Menu One

Home made soup  
Creamy garlic  
mushrooms & bacon  
Chilled fruit juice

~

Roast silverside of beef  
with Yorkshire pudding,  
horseradish sauce, roast and  
boiled potatoes and a selection of  
fresh vegetables

~

Choice of dessert

~

Coffee or tea with  
after dinner chocolate mint

*£12.50 per person inclusive of V.A.T.*

*£14.50 per person with cheese and biscuits as an extra course*

# Menu Two

Home-made soup  
Melon boat  
Chilled fruit juice

~

Roast chicken with stuffing, served  
with roast and  
boiled potatoes, and a selection of  
fresh vegetables

~

Choice of dessert

~

Coffee or tea with  
after dinner chocolate mint

*£12.50 per person inclusive of V.A.T.*

*£14.50 per person with cheese and biscuits as an extra course*

# Menu Three

Home-made soup  
Creamy garlic  
mushrooms and bacon  
Chilled fruit juice

~

Roast turkey and stuffing, served  
with cranberry sauce, roast and  
boiled potatoes, and a selection of  
fresh vegetables

~

Choice of dessert

~

Coffee or tea with after  
dinner chocolate mint

*£12.50 per person inclusive of V.A.T.*

*£14.50 per person with cheese and biscuits as an extra course*

# Menu Four

Avocado and prawns  
Chilled fruit juice

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Cream of tomato soup  
Consommé Hongroise

~

Lemon sorbet

~

Roast pork with apple sauce,  
served with roast and boiled  
potatoes, and a selection  
of fresh vegetables

~

Choice of dessert

~

Coffee or tea with  
after dinner chocolate mint

*£13.50 per person inclusive of V.A.T.*

*£15.50 with cheese and biscuits as an extra course*

# Menu Five

Seafood cocktail  
Chilled fruit juice

~

Minestrone soup  
Consommé Julienne

~

Half of roast chicken with stuffing,  
served with roast and boiled  
potatoes, and a selection of fresh  
vegetables

~

Choice of dessert

~

Coffee or tea with  
after dinner chocolate mint

*£13.50 per person inclusive of V.A.T.*

*£15.50 per person with cheese and biscuits as an extra course*

# Menu Six

Melon with port  
Chilled fruit juice

~

Homemade minestrone soup  
Consommé Julienne

~

Fillet of sole in a cream  
and brandy sauce

~

Roast silverside of beef, served  
with Yorkshire pudding,  
horseradish sauce, roast and  
boiled potatoes, and a selection of  
fresh vegetables

~

Choice of dessert

~

Coffee or tea with  
after dinner chocolate mint

£13.50 per person inclusive of V.A.T

£15.50 with cheese and biscuits as an extra course

# Menu Seven

Seafood cocktail  
Home-made soup  
Chilled fruit juice

~

Fillet of sole in cream  
and brandy sauce

~

Lemon sorbet

~

Roast silverside of beef, served  
with Yorkshire pudding,  
horseradish sauce, roast and  
boiled potatoes, and a selection of  
fresh vegetables

~

Choice of dessert

~

Coffee or tea with  
after dinner chocolate mint

*£13.95 per person inclusive of V.A.T.*

*£15.95 per person with cheese and biscuits as an extra course*

# Vegetarian Options

Broccoli and cream  
cheese bake

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Mushroom stroganoff

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Vegetable lasagne

( all vegetarian dishes  
are home made )

Please inform us with notice, of any special dietary requirements in your party, and we will do our utmost to cater to individual needs. Vegetarian meals are cooked to order, so please inform us ahead of time of any dishes selected.

Smaller portions are available for children under twelve years of age, and are charged at half of the adult price. Please inform us of any children who will be attending your function and we will ensure that they are provided for.