

**DORE GRILL  
RESTAURANT**

**SATURDAY  
4 COURSE DINNER DANCE  
£21.50**

***Brie***

Deep fried Brie served with a fruit coulis.

***Pate***

Chef's homemade pate served with finger toast.

***Melon***

Melon fan served with fresh fruit.

***Black Pudding***

Black Pudding in Garlic butter.

***Prawn Salad***

Cottage cheese and prawns served with a salad garnish and Marie Rose sauce

***Salmon***

Poached salmon with prawns served with Marie Rose sauce.

***Soup***

Chef's homemade soup of the day.

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***Lamb***

Shank of Lamb served with a mint, honey and white wine sauce.

***Roast***

Chefs' roast of the day.

***Salmon***

Poached Salmon with prawns in a white wine cream and brandy sauce.

***Tornado Rossini***

6oz Fillet steak topped with pate served in a red wine and mushroom sauce.

***Chicken***

Poached Chicken breast cooked in a cream, pineapple, onion and brandy sauce.

***Sirloin***

8oz Sirloin steak served with mushrooms and a grilled tomato.

***Three Bean Provencal (V)***

Mixed beans in a red wine, mushroom and tomato sauce.

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***Sweets***

A selection of sweets from the trolley.

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***Coffee***

Fresh brewed coffee and mints.

**All main courses served with chef's vegetables  
and potatoes of the day.  
All dishes inclusive of V.A.T.**