

**DORE GRILL
RESTAURANT**

**SATURDAY
4 COURSE DINNER DANCE
£23.50**

Brie

Deep fried Brie served with 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.**