

**DORE GRILL  
RESTAURANT**

**SUNDAY  
4 COURSE LUNCH  
£17.50**

***Brie***

Deep fried Brie served with fruit coulis.

***Pate***

Chefs' homemade pate served with finger toast.

***Trout***

Smoked Trout served with prawns and Marie Rose sauce.

***Yorkshire Pudding***

Yorkshire puddings served with onion gravy.

***Eggs Rosemary***

Eggs with prawns covered in Marie Rose sauce.

***Goujons***

Cod goujons, deep fried and served with tartar sauce.

***Soup***

Chefs' homemade soup of the day.

***Melon***

Melon fan served with fresh fruit.

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***Pork***

Roast Pork with apple sauce and stuffing.

***Beef***

Roast Sirloin of beef served with a traditional Yorkshire pudding.

***Turkey***

Roast local Turkey with sage and onion stuffing and a chipolata sausage.

***Roast Lamb***

Roast Lamb served with mint sauce.

***Salmon***

Poached Salmon steak in a white wine, cream, onion and brandy sauce.

***Chicken***

Chicken Breast with prawns cooked in a cream, white wine and brandy sauce.

***Steak***

6oz Fillet steak garnished with tomato and mushrooms.

***Vegetarian***

Chefs' choice of vegetarian dish of the day.

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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.**