

**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.

Salmon

Poached salmon and prawns in a Marie Rose sauce.

Yorkshire Pudding

Yorkshire puddings served with onion gravy.

Black Pudding

Cooked in Garlic butter.

Goujons

Plaice 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 cooked in a cream, white wine and Pineapple 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.**