

Joe & Dolores

@

The Grill

NEW YEARS EVE

5 COURSE DINNER DANCE

£65.50



SOUP

Chef's homemade soup of the day.

SALMON

Smoked salmon served with prawns and Marie rose sauce.

PARMA HAM

Fan of honeydew melon with Parma ham.

HORS D'OEUVRES

A selection of fish Hors d'oeuvres garnished with salad.

KING PRAWNS

3 large peeled King Prawns in Garlic Butter.

LAMB

Rack of Lamb served in a Honey and Mint sauce.

DUCK

Half a Roast Duck served with Orange sauce.

SALMON

Poached Salmon fillet served with a white wine, cream and Brandy sauce.

LORD BUCKINGHAM

Fillet steak filled with Stilton cheese, wrapped in bacon and finished in a Port wine sauce.

MUSHROOM STROGANOFF

Mushrooms cooked in a white wine, onion and cream sauce served on a bed of rice.

SWEETS

A selection of sweets from the trolley.

COFFEE 

Fresh brewed coffee and mints.

CAVA

Available at your table from 11.45 pm

All main courses served with chef's vegetables and potatoes of the day and without sauce if required.
All dishes inclusive of V.A.T.