

DEAN PARK HOTEL

THE WINDSOR RESTAURANT

TABLE D'HÔTE DINNER MENU

**TWO COURSE - £22.00
THREE COURSE - £25.00**

HORS D'OEUVRES

**THE KITCHENS SOUP OF THE DAY (v)
HOMEMADE MEATBALLS WITH PROVENCAL SAUCE,
LINGUINI AND PARMESAN SHAVINGS
DUCK STIR FRY WITH PLUM SAUCE, CARDAMOM
AND CORIANDER FLAVOURED RICE
SEAFOOD PARFAIT WITH ANCHOVY AND LEMON DRESSING,
CONFIT TOMATOES AND MELBA TOAST
MELON AND PINEAPPLE WITH LIME SORBET AND MANGO SYRUP (v)
CHICKEN LIVER MOUSSE WITH OATCAKES,
CHILLED CUMBERLAND SAUCE AND QUINCES JELLY**

ENTREES

**BREADED VEAL WITH CAPER BUTTER, ANCHOVIES
AND PAN FRIED HENS EGGS
SLOW COOKED LAMB SHANKS WITH MASH POTATO AND ROSEMARY
AND REDCURRANT JUS
GRILLED SALMON WITH ASPARAGUS, CRUSHED NEW POTATOES
AND HOLLANDAISE SAUCE
MUSHROOM, LEEK AND POTATO STROGANOFF
SERVED WITH BASMATI RICE (v)
CHAR GRILLED PORK CUTLET WITH HOMEMADE APPLE GRAVY AND CALVADOS
STUFFED CHICKEN WITH HAGGIS, SERVED IN A WHISKY
AND GRAIN MUSTARD CREAM
HOME-MATURED SIRLOIN STEAK GARNI (£5.00 EXTRA)
HOME-MATURED FILLET STEAK GARNI (£7.00 EXTRA)**

FLAMBÉS (£8.00 EXTRA)

CONTINENTAL STEAK DIANE, PEPPERED FILLET STEAK, SCAMPI DEAN PARK

SELECTION OF HOMEMADE DESSERTS

COFFEE AND MINTS