

CROWN HOTEL PORTPATRICK

PORSCHE CLUB

STARTERS

CHEF'S SOUP OF THE DAY

Served with a warm crusty roll

MELON FAN WITH PRAWNS MARIE-ROSE

Served Brown Bread

CHEFS HOME-MADE PATE MAISON

Served with Cumberland sauce and toast

MAIN COURSE

ROAST LOIN OF PORK SPICED APPLE SAUCE

Served with Yorkshire pudding, roast potatoes, boiled potatoes, vegetables and a rich roast gravy

HONEY GAMMOM & ROAST BEEF SALAD

**SEASONAL LEAVES COLSLAW, POTATO SALAD WITH
SEASONAL PICKLED BEETROOT**

GALLOWAY VENISON CASSEROLE "ROYALE"

**PRIME CHUNKS IN A ROOT VEGETABLE FRESH HERB RED
WINE AND CRANBERRY GRAVY WITH BOILED POTATOES &
FRESH VEGETABLES**

CHEFS CHICPEA CURRY TUMERIC RICE

**VEGETABLES & CHIC PEA CURRY WITH CONDIMENTS &
POPPADOMS**

FILLET OF NORTH SEA COD "BREVAL"

**Poached fillet in a tomato, prawn & wine cream sauce fresh
vegetables and boiled potatoes**

DESSERTS

HOT APPLE CRUMBLE & CUSTARD

DAIRY ICE CREAM AND FRESH STRAWBERRY

TWO COURSE £23.95