

### Booking arrangements

Demand often exceeds availability of seats in the skyline restaurant to avoid disappointment pre-booking is essential.

Restaurant reservations are open from 9.00am to 5.00pm monday, wednesday, friday and saturday, and from 9.00am to 9.00pm tuesday and thursday.

To make your booking contact restaurant reservations 08457 023952.

### Celebration and sponsorship packages

Race sponsorship is available for both individuals and businesses.

A great way to celebrate that special occasion or to promote your company, its product or services.

Whatever the occasion, birthdays, anniversaries or retirement to name just a few, a celebration package can make your reason for celebrating extra special.

For further information please call 01273 223811.

### Corporate hospitality or a private function

Sprinters is an extremely versatile venue suitable for corporate hospitality, business seminars, private functions and parties for every occasion.

Late license is available upon request.

For further details please call 01273 223814.



**Brighton & Hove Greyhound Stadium**  
Nevill Road, Hove

General Enquiries: **01273 204601**  
Restaurant Reservations: **08457 023952**  
[www.brightondogs.co.uk](http://www.brightondogs.co.uk)

# Saturday Night Menu



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## £20 per person

All menu items are subject to availability  
Please note some of our dishes may contain nuts/shellfish  
All prices inclusive of VAT  
Cheques will be accepted only if supported by a valid Bankers Card  
We accept Visa/Mastercard/Switch/Amex and Euro Cards.  
There is a minimum charge of £10 for food  
Service charge is not included

## Starters

### Soup of the Day (V)

A generous serving of Chef's homemade soup,  
served with roll and butter.

### Spiced Mackerel

Warm spiced mackerel on toast,  
with beetroot salsa and horseradish sour cream.

### Duck Breast and Green Peppercorn Terrine

Delicious rustic homemade duck terrine,  
served with toasted sour dough and pickled gherkins.

### Meatballs

Homemade lamb and herb meatballs in a tomato sauce,  
served with spaghetti.

### Traditional Prawn Cocktail

Succulent prawns in chef's special sauce,  
served on a bed of crisp iceberg lettuce,  
accompanied with brown bread and butter.

### Duck Satay with Peanut Sauce

Tender pieces of marinated duck breast, griddled and  
served with peanut and soy sauce.

### Trio of Dips (V)

Humous, taramasalata and guacamole,  
served with warm pita bread.

## Mains

Unless otherwise stated main meals are served with  
chef's vegetables of the day and potatoes.

### Pork Stroganoff

Tender pieces of flash fried pork, in a rich tomato, paprika,  
sour cream and brandy sauce, served with rice.

### Coral Chicken

Pan fried supreme of chicken, served with  
creamy leek and bacon sauce.

\*10oz approximate uncooked weight

### Marinated Lamb Steak

Grilled lamb steak coated in a minted red wine sauce.

### Beef and Beer

Succulent pieces of beef, slowly braised with  
Guinness and vegetables.

### Prawn and Coconut Curry

Served with rice and a poppadom.

### Grilled Salmon

Grilled fresh salmon, served with a hollandaise sauce.

### Rump Steak

Rump steak, cooked to your liking, served with  
mushrooms, tomatoes and french fries.

\*8oz approximate uncooked weight

### Cauliflower and Cheese Tartlets (V)

Cauliflower in a cheese sauce, baked in a spinach  
and pastry case.

### Pasta Bake (V)

Chunky peppers, courgettes, asparagus, spinach and  
mushrooms, in a rich tomato and herb sauce.

## Side Orders

French fries £2.50  
Onion rings £2.50  
Garlic Bread £2.50  
Salad bowl £3.00

## Desserts

### Chef's Sweet of the Day

Please ask waiting staff for today's special.

### Chocolate Tarte

Served with freshly whipped cream.

### Profiteroles

Cream filled choux pastry, topped with chocolate sauce.

### Apple Crumble

Served with custard.

### Ice Cream Sundae

One scoop of vanilla, chocolate, and strawberry ice cream,  
topped with either raspberry or chocolate sauce and wafer,  
served with or without chopped nuts.

### Cheese Platter

A selection of stilton, cheddar and brie,  
served with celery and biscuits.

