

Tribute Festive Party Nights

We cordially invite you to join us in a series of splendid evenings. Gather your companions, dress to impress or to comfort, and get ready to embrace the rhythm on the dance floor. Expect to find yourself captivated, singing along to an array of fantastic tunes.

These nights promise an unforgettable experience full of laughter, dance and music. Your presence will indeed add to the charm of these enchanting evenings.

Arrival is 7:40pm for sit down at 8:00pm and all our events are £75.00pp.

ABBA Chique- Friday 5th December Billy Ocean- Friday 12th December Soul & Motown - Friday 19th December

Starters

Spiced carrot and parsnip soup (ve $\mid v \mid gf \mid df \mid ef \mid nf$)
Pressed chicken, ham and apricot terrine, chutney and ciabatta toast (ef $\mid df \mid nf$)
Smoked mackerel and horseradish pâté, cucumber chutney and rye bread toast (ef $\mid nf$)

Mains

Roast turkey breast, sage and cranberry seasoning, pigs in blankets, roast potatoes, Brussels sprouts, roast parsnips, carrot and swede mash, turkey gravy (gf | ef | nf)

Lemon and dill baked salmon fillet, roasted baby potatoes, creamed leeks and spinach, parsley oil (gf | ef | nf) Polenta and roasted vegetable terrine, confit cherry tomatoes, Tenderstem broccoli (ve | v | gf | df | ef | nf)

Desserts

Christmas pudding with brandy sauce ($v \mid ef \mid Can \ be \ gf \ and \ ve$)
Baked chocolate cheesecake with white chocolate sauce and raspberries ($v \mid nf$)
Meringue nest filled with Chantilly cream and mulled fruit compote ($v \mid gf \mid nf$)

Please note that this menu is subject to change without prior notice.

V- Vegetarian | VE - Vegan | GF - Gluten Free | DF - Dairy Free | EF - Egg Free | NF - Nut Free