

## Daytime Events

EVENT	DATE	PRICE		
JERSEY BOYS	Sunday 30th november	£30		
MARK SUMMERS AS ELVIS	Thursday 4 <sup>th</sup> december	£30		
Tina turner & Diana ross	Sunday 7th december	£30		
Joe O'brien	Monday 8th december	£27.50		
PINK	Sunday 14th december	£30		
senior citizen lunch with Damion	MONDAY 15TH DECEMBER	£27.50		
WESTLIFE	Sunday 21ST december	£30		
Lunch with santa	SUN 21ST/MON 22ND DECEMBER	£26.50 / £17.50		
CHRISTMAS DAY LUNCH	thursday 25th december	£99.00 / £55.00		
BOXING DAY LUNCH	FRIDAY 26TH DECEMBER	£41.50 / £28.50		





## Christmas Early

Bird

24TH NOV TIL WEDS 24TH DEC

ADULTS
2 COURSE £26.00
3 COURSE £31.00

CHILDREN
(4-12YEARS)
2 COURSE £20.00
3 COURSE £26.00

MONDAY-SATURDAY 12PM - 8PM



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	GARLIC MUSHROOMS	VEG SOUP	PRAWN COCKTAIL	BRUSCHETTA	ВЕЕГ	TURKEY	SALMON	PIMENTO	CHICKEN GOUJONS	CHEESECAKE	YULE LOG	CHRISTMAS PUDDING	CHOC MOUSSE	FRUIT SALAD	CHILDREN'S ICECREAM	*****
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## Christmas Early Bird





## MON TO SAT - 12 NOON TILL 8PM FROM 24TH NOVEMBER TIL WEDS 24TH DECEMBER

STARTER	`

SAUTEED CREAMY GARLIC MUSHROOMS (V, GFO) | WITH A MATURE CHEDDAR CHEESE CROUTON

WINTER VEGETABLE SOUP (V, GFO) | SERVED WITH A CRUSTY BREAD ROLL

CLASSIC PRAWN COCKTAIL (GFO) | WITH A COGNAC FLAVOURED MARIE ROSE SAUCE

SUN BLUSHED TOMATO & BASIL BRUSCHETTA (VG) | WITH DRESSING ROCKET AND A BALSAMIC GLAZE

ROASTED SILVERSIDE OF BEEF (GFO) | SERVED WITH A LARGE YORKSHIRE PUDDING AND RED WINE GRAVY

ROASTED TURKEY CROWN (GFO) | SERVED WITH A PIG IN BLANKET AND SEASONING

GRILLED SALMON STEAK (GF) | WITH STEAMED GREENS AND A BASIL CREAM SAUCE

ROASTED PIMENTO FILLED WITH RATATOUILLE (VG, GF) | SERVED ON A TOMATO AND HERB SAUCE

CHILDREN'S CHICKEN GOUJONS | WITH CHIPS & BEANS

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BAKED CHEESECAKE (GFO) | TOPPED WITH A STRAWBERRY COMPOTE AND CHOCOLATE SHAVINGS

YULE LOG | WITH POURING CREAM

STEAMED CHRISTMAS PUDDING (GFO) | WITH HOMEMADE BRANDY SAUCE

HOMEMADE CHOCOLATE MOUSSE (GF) | WITH SHORTBREAD BISCUIT

MACERATED FRUIT SALAD (VG, GF) | WITH VEGAN ICECREAM

C**HILDRENS ICECREAM** | SELECTION OF VANILLA & CHOCOLATE

Dishes may contain dairy products and nuts.

Any Allergen/dietary requirements can be catered for by prior arrangement with our head chef.

(V) - Vegeterian | (VG) - Vegan | (GF) - Gluten Free | (GFO) - Gluten Free Option