

# 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
<b>CHRISTMAS DAY LUNCH</b>	THURSDAY 25TH DECEMBER	£99.00 / £55.00
<b>BOXING DAY LUNCH</b>	FRIDAY 26TH DECEMBER	£41.50 / £28.50



*Festive Afternoon Tea*

**£20.95PP**

FULL PAYMENT REQUIRED UPON BOOKING. 24 HOURS NOTICE REQUIRED.

# Christmas Day

## Lunch

3 COURSE MEAL

ADULTS  
£99.50PP

CHILDREN  
3-12 YEARS  
£55PP

(UPTO 12 YEARS OLD AND INCLUDES  
A VISIT FROM SANTA)

SITTINGS BETWEEN 12PM AND 4PM



*Christmas Day Lunch*

DAY:  DATE:

WE WOULD LIKE TO BOOK  PLACES AND ENCLOSE PAYMENT OF £

**(MINIMUM DEPOSIT £30 PER PERSON/FULL PAYMENT)**

**FULL BALANCE DUE 4 WEEKS PRIOR AND NO CANCELLATION REFUNDS 4 WEEKS PRIOR**

FORENAME:  ADDRESS:

SURNAME:

EMAIL: [REDACTED]

TELEPHONE:  POSTCODE:

[illegible]

Christmas Day Lunch

## STARTERS

**ARDENNES PATE (GFO)** | COURSE LIVER PATE SERVED WITH CARAMELISED RED ONION AND TOASTED FOCACCIA

BOXED BAKED CAMEMBERT (V,GFO) | SERVED WITH FIG CHUTNEY AND TOASTED BREAD

SMOKED SALMON, PRAWN AND CRAYFISH TIMBALE (GF) | WITH BABY LEAVES  
AND A CHIVE CREME FRAICHE

**TOMATO AND BASIL SOUP (VG,GFO) | WITH CRUNCHY CROUTONS AND WARM BREAD**

## MAINS

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, SEASONING  
WITH A CRANBERRY JUS AND YORKSHIRE PUDDING

**POACHED HALIBUT STEAK (GF) | WITH HERITAGE CARROTS AND CELERIAC PUREE**

**BAKED AUBERGINE (VG, GFO) | FILLED WITH ORZO PASTA AND MEDITERRANEAN  
VEGETABLES & A TOMATO SALSA**

CHILDREN'S CHICKEN GOUJONS | CHIPS & BEANS

## DESSERTS

TARTE AU CITRON | WITH CORNISH CLOTTED CREAM AND RASPBERRIES

CHRISTMAS PUDDING (GFO) | WITH HOMEMADE BRANDY SAUCE AND REDCURRANT COMPOTE

BAKED CHEESECAKE (GFO) | WITH FRUIT COULIS AND CHOCOLATE SHAVINGS

**HOMEMADE CHOCOLATE MOUSSE (GFO) | WITH SHORTBREAD BISCUIT**

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

CHEF'S SELECTION OF CHEESES | WITH ARTISAN BISCUITS

CHILDRENS ICE CREAM | 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) - Vegetarian | (VG) - Vegan | (GF) - Gluten Free | (GFO) - Gluten Free Option