

## 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 2IST/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		





# Baxing Day

Lunch

12PM - 4PM

ADULTS **£41.50** 

CHILDREN
(4-12 YEARS)
£28.50

INCLUDES 3 COURSE MEAL
COFFEE & HOMEMADE CHOCOLATES



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	PATE	Soup	USHRO	SAWN	BEEF	CHICKEN	SALMON	AUBERGINI	ніске	ARTE A	APPLE PIE	снос моиsse	AKED C	FRUIT SALAD	HILDRE	
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### THREE COURSE MEAL SERVED 12PM TILL 4PM

#### **STARTERS**

ARDENNES PATE (GFO) | COURSE PORK LIVER PATE SERVED WITH CARAMLISED RED ONION AND TOASTED FOCACCIA

ROASTED TOMATO AND RED PEPPER SOUP (VG, GFO) | SERVED WITH CRUSTY BREAD

ASPARAGUS AND WILD MUSHROOM TART (V) | WITH A CRISPY POACHED EGG AND HOLLANDAISE SAUCE

CLASSIC PRAWN COCKTAIL (VG, GF) | WITH A COGNAC FLAVOURED MARIE ROSE SAUCE

#### MAINS

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

ROAST CHICKEN SUPREME | FILLED WITH BRIE AND CRANBERRY, WRAPPED IN STREAKY BACON

GRILLED SALMON STEAK (GF) | WITH WILTERED SPINACH AND HOLLANDAISE SAUCE

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

CHILDREN'S CHICKEN GOUJONS | WITH CHIPS & BEANS

#### **DESSERTS**

TARTE AU CITRON | WITH CORNISH CLOTTED CREAM AND RASPBERRIES

HOT APPLE PIE | WITH VANILLA CUSTARD AND ROASTED BABY APPLES

HOMEMADE CHOCOLATE MOUSSE (GFO) | WITH A SHORTBREAD BISCUIT

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

MACARATED FRUIT SALAD (VG, GF) | WITH VEGAN ICE CREAM

CHILDREN'S ICECREAM | SELECTION OF VANILLA & CHOCOLATE

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

Dishes may contain dairy products and nuts.

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