

Daytime Events

EVENT	DATE	PRICE
JERSEY BOYS	Sunday 30th november	£30
MARK SUMMERS AS ELVIS	Thursday 4 th 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







TUESDAY 31ST DECEMBER 2024 | 4 COURSE MEAL | 7 FOR 7.30PM

WE WOULD LIKE TO BOOK PLACES AND ENCLOSE PAYMENT OF £

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

FORENAME:	ADDRESS:	
surname:		
EMAIL:		
TELEPHONE:	POSTCODE:	

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F	NAMES Lease tick one choice per course	VEG TART	SALMON	MELON	PATE	BEEF	CHICKEN	TUNA	AUBERGINE	CHOC MOUSSE	TART AU CITRON	STICKY TOFFEE	CHEESECAKE	FRUIT SALAD	CHEESE & BISCUITS	SPECIAL REQUIREMENTS PLEASE INDICATE BELOW
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Dishes may contain dairy products and nuts.

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

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





Mew Gears Eve Gala
Banguet

BUCKS FIZZ/PROSECCO ON ARRIVAL

ALL V	STARTERS —
GOATS CHEESE & MEDITERRANEAN	VEGETABLE TART (V) WITH A TOMATO COMPOT
SMOKED SALMON, PRAWN & C	RAYFISH TIMBALE (GF) WITH BABY LEAVES

AND CREME FRAICHE

ARDENNES PATE (GF) | COARSE PORK LIVER SERVED WITH CRUSTY BREAD

TRIO OF MELON (VG) | WITH MINTED RASPBERRIES AND FRUIT COULIS

INTERMEDIATE —	
INTERMEDIATE	

CHAMPAGNE & RASPBERRY SORBET

MA	

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

GARLIC & THYME ROAST CHICKEN SUPREME | WITH A PANCETTA AND BORLOTTI BEAN CASSOULET

GRILLED TUNA STEAK | ON MUSTARD CRUSHED POTATOES AND A CAPER BEUREE NOISETTE

BAKED AUBERGINE FILLED WITH RATATOUILLE (VG, GFO) | WITH TOMATO SAUCE AND GRILLED CHEESE

DESSERTS

HOMEMADE CHOCOLATE MOUSSE (GFO) | WITH A SHORTBREAD BISCUIT

TARTE AU CITRON | WITH CORNISH CLOTTED CREAM AND RASPBERRIES

STICKY TOFFEE PUDDING | WITH SALTED CARAMEL SAUCE AND ICE CREAM

ETON MESS BAKED CHEESECAKE (GFO) | WITH A FRUIT COULIS

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

CHEF'S SELECTION OF CHEESES | WITH ARTISAN BISCUITS



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