

FESTIVE DINNER & SHOW MENU

AVAILABLE WITH 3 COURSE DINNER & SHOW TICKETS

CURTAIN UP... TO START

- White Bean & Roasted Butternut Squash Mousse Served With Toasted Ciabatta & Apple & Ale Chutney (V, VE)
- Winter Wonderland Vegetable Soup Served With Bread Roll (V, VE, *GF)
- Chicken Liver & Whiskey Pate With Red Cherry & Cranberry Sauce With Crostini
- Crayfish & Prawn Cocktail With Roasted Baby Onions & Chives (GF)

THE HEADLINE ACT... MAIN COURSE

- Traditional Roast Turkey With All The Trimmings
- Slow Cooked Local Beef Goulash With Sour Cream & Chives
- En Croute Of Salmon With Sweet Pepper & Spinach Served With A Vermouth & Cream Reduction
- Herb Baked Onion Filled With A Cocktail Of Wild Mushrooms & Roasted Chestnuts Served With A Rich Tomato & Sweet Pepper Sauce (V, VE)

ENCORE... DESSERT

- Traditional Christmas Pudding With Brandy Sauce
- Gingerbread Man Fudge Cake & Fudge Mascapone
- Tropical Fruit Salad With Bitter Cherry Sauce (V, VE)

V- Vegetarian | VE - Vegan | GF - Gluten Free

*(GF Bread Available)

SUBMITTING YOUR MENU CHOICES

We request that you submit your meal choices, no later than 24 hours before you visit. If we do not receive these choices in time, we will serve a default menu of Soup, Turkey, & Christmas Pudding.