

# DINNER & SHOW

## STARTERS

### Chicken Liver & Brandy Parfait

Served with balsamic onion confit, mixed shoots and mini toasts

### Melon & Pomegranate salad

Fresh melon with pomegranate seeds & mixed shoot salad

## MAINS

### Fylde Coast Festive Dinner

Roasted corn fed Fylde turkey Served with all the trimmings and rich gravy

### Braised beef

Slow cooked beef with onions and bacon lardons served with seasonal vegetables

### Vegetable Wellington

Vegetables encrusted in puff pastry with ginger spiced marmalade – served with seasonal vegetables.(V/VG)

## DESSERT

### Baked New York Vanilla Cheesecake

A rich and creamy vanilla cheesecake baked to perfection on a buttery biscuit base, finished with a smooth, sweet fruit coulis for a fresh and tangy contrast.

### Exotic Fruit Salad

Selection of fresh fruits served with berry coulis (V/VG)

**For any extra dietary requirements please inform one of our friendly team**



## PARTY PLATTER & SHOW

Served directly to your table and perfectly portioned for your group size, our festive sharing platters are brimming with seasonal favourites.

Enjoy warm turkey & stuffing rolls, classic pigs in blankets, gooey brie cheese bites, golden festive fries, and two delicious dips – rich gravy and tangy cranberry – for the ultimate taste of the season.