



CHRISTMAS TWO & THREE-COURSE MEALS

Three-Course Meal - £25 per person

Two-Course Meal - £23 per person

DETAILS & MENU CHOICES

- Choose from set menu (see below).
- Table reserved for your group. Please arrive a **minimum** of two hours before the show, so you don't miss the start of the show.
- Free entry to nightclub and cocktail bar afterwards.

FIRST COURSE CHOICES

- **PRAWN & CRAB BITES** – Crispy salt & pepper shrimp bombs, coupled with crab, prawn & mac and cheese bites. Served with a Virgin Mary ketchup.
- **WINGS & BEEF ENDS** – Beef burnt ends and crispy chicken wings tossed through a sticky BBQ sauce and garnished with gherkin & American mustard.
- **TOMATO & BASIL SOUP** – A rich tomato soup with basil served with focaccia bread.
- **MARGHERITA ARANCINI** – Coated rice balls filled with tomato and melting cheese and served with cranberry dip.

MAIN COURSE CHOICES

- **HAND-CARVED TURKEY** – with a pork, orange and fig stuffing, pigs-in-blankets. Served with sage & onion seasoned roast potatoes, roasted parsnips, seasonal vegetables and a red wine curry.
- **VEGETABLE TART (v)** – A crisp pastry case filled with tomato, courgette, aubergine, red onion and mixed-peppers. Served with sage & onion seasoned roast potatoes, roasted parsnips, seasonal vegetables and garlic sauce.
- **FESTIVE BURGER** – Our classic beef burger topped with bacon, mature cheese sauce, hand-carved turkey, pork, orange and fig stuffing, BBQ sauce glazed pigs-in-blankets and cranberry sauce, served with chips and garlic mayo.
- **SALMON SUPREME** – Served with crushed baby potatoes, seasonal vegetable and a creamy white wine, Prosecco and lobster flavour sauce.
- **8oz RUMP STEAK** – Grilled to your liking and served with caramelised shallot, whisky & beef dripping sauce, sage & onion seasoned roast potatoes, roasted parsnips and seasonal vegetables.

DESSERT CHOICES

- **CHRISTMAS PUDDING SUNDAE (v)** – Pieces of Christmas Pudding with juicy sultanas, cider & rum, brandy sauce, vanilla ice cream, caramel and raspberry sauces finished with a swirl of cream and topped with a flake.
- **BAKED VANILLA CHEESECAKE (v)** – With a raspberry coulis.
- **CHOCOLATE & COCONUT TORTE (vg)** – A date and mixed nut case filled with a chocolate and coconut filling finished with a coconut swirl and served with lemon sorbet.
- **CHOCOLATE BROWNIE (v)** – With caramel sauce and vanilla ice cream.