



## Frank Sinatra Tribute Night

3 Course Meal & Show - £45 Per Person

Food service commences at 7.30pm & show commences at 9pm approx.

For any dietary requirements, please state when placing your pre order.

### Starters

*Dishes are subject to change.*

French Onion & Beef Feather Blade Soup with Crusty Bread & Cheese Straw (can be gf)

Roasted Tomato & Rosemary Soup with Crusty Bread & Cheese Straw (can be vg, gf)

Smoked Haddock & Potato Fish Cake with Hollandaise Sauce

Smoked Duck & Mulled Wine Poached Pear, Candied Nuts with a Port Reduction (gf)

Pumpkin, Vegan Smoked Cheese & Chestnut Filo Parcel with Butternut Squash Puree (v, vg)

Rose of Trio of Melon, Passionfruit Coulis & Toasted Pumpkin Seeds (v, vg, gf)

### Mains

*Dishes are subject to change.*

*All tables served with Honey Roasted Root Vegetables, Chestnut Sauteed Brussels & Braised Red Cabbage*

Traditional Roast Turkey, Wild Boar & Sage Stuffing Roulade wrapped in Streaky Bacon served with Roast Potatoes, Yorkshire Pudding & Poultry Gravy (can be gf)

Puff Pastry Wild Mushroom Pithivier with Truffle Oil & Balsamic, Mixed Greens & Parmentier Potatoes (v, vg)

Slow Braised Sticky Lamb, Yorkshire Pudding served with Roast Potatoes & Red Wine Jus (can be gf)

Beetroot & Vegan Feta Cheese Moussaka with Mixed Greens & House Salad (v, vg, gf)

Herb Crusted Centre Cut Cod Fillet, Rosemary Centred Fondant Potato, Sweet Onion Jus (can be gf)

### Desserts

*Dishes are subject to change.*

Traditional Christmas Pudding with Brandy Anglaise

Mixed Berry Eton Mess, Meringue, Berry Compote & Chantilly Cream (gf)

Dark Chocolate Tart with Chocolate Sauce & Chantilly Cream

Christmas Spiced Apple & Pear Tart Tatin, Vegan Vanilla Ice Cream (v, vg)

Pina Colada Parfait – Iced Malibu & Coconut Parfait with Vegan Meringue (v, vg, gf)

*We cannot guarantee, but always do our best, to avoid cross contamination of nuts, gluten and other food allergens, but allergens are present in our Kitchen. Please when ordering, let us know about any dietary requirements. v= vegetarian vg= vegan gf = gluten free*