

ELVIS TRIBUTE

GARY JAY AS ELVIS PRESLEY

Friday 26th May 2023

Elvis Presley's outstanding voice, good looks, and breath-taking performance, endeared him to millions, and never before, or since, has any performer captured the world's attention in such a way. Globally Elvis sold in excess of 1 billion records, making him the highest selling artist of all time. Despite this, he is still most fondly remembered for his record breaking live concerts in Las Vegas, a staggering series of 837 consecutive sell-out concerts between 1969 and 1976.

Gary Jay's charismatic performance reproduces a "live" Vegas Concert with awesome accuracy, both vocally, and characteristically. He has made numerous television appearances and is one of the most highly endorsed and respected tributes to have worked in the UK, continuing to captivate audiences throughout Europe, and receiving stunning reviews from many of Elvis' closest associates.

Gary has appeared alongside many international celebrities, including Elton John, Tom Jones and Shirley Bassey.

£45 per person and includes 3 course meal and mesmerizing show

Large group offer – Book 10 tickets pay for 9!

To book please call 01702 899 222



Timings

Some timings may alter slightly throughout the evening

6.45pm to 7.15pm Guest arrival and Meal served

(your allocated arrival time will be given when booking)

9.15pm Show commences

10.00pm interval

10.15pm Show resumes

11.00pm End of show

11.30pm Finish

Menu

Please be aware that some items may be subject to change. We will require menu choices and any dietary requirements 14 days prior to show.

STARTER

Pea & Mint Soup served with a warm bread roll *(v) can be made vegan*

Classic Prawn Cocktail served with Buttered Brown Bread

Chicken Liver Parfait

Beetroot & Feta Tart with Rocket *(v) (Vegan option – roasted beetroot in balsamic with rocket)*

MAIN

Cornfed Chicken Supreme, Thyme & Rosemary Fondant,
Seasonal Buttered Greens, Turkey Jus

Smoked Haddock Kedgeree Fish Cake, Fried Egg, Light Curry Sauce and Mixed Leaf Salad

Oven Baked Sweet Potato Roulade, Provençal Courgette Spaghetti *(v, vg, gf)*

DESSERT

White Chocolate and Red Berry Pavlova

Lemon Tart with a Raspberry Coulis

Fruits of the Forrest Crème Brûlée

Mixed Fruit Platter *(v, vg)*

We cannot guarantee, but always do our best, to avoid cross contamination of nuts, gluten and other food allergens. Please when ordering, let us know about any dietary requirements so we can inform the Kitchen Team.

Deposits & Cancellations

All bookings require full payment to secure your booking. Deposits per person will be forfeited should you decide to cancel your booking or party members fail to attend. Should a customer choose either to cancel in advance or not attend, regardless of the reason, it is the Royal Hotel's policy that the deposit or full payment is not refunded. Also, a customer deposit cannot be transferred to offset part of another customer's bill.

However, completely at management's discretion, deposits on tables for meals may be transferred to reserve a similar booking at a later date if cancelled with 30 days or more notice.