



FRANK SINATRA TRIBUTE

DAVID ALACEY AS FRANK SINATRA

Tuesday 20th December 2022

“David as Frank Sinatra” is a wonderful show dedicated to Old Blue Eyes. It is his unique portrayal and tribute to the legendary Frank Sinatra that has brought him rave reviews around the world and earned him the respect of both his audiences and fellow professionals. He is one Frank Sinatra tribute act that has to be seen to be believed!

Testimonials

“David Alacey – well this guy really is Sinatra! It’s frightening”

Vegas Legend, Buddy Greco

“Alacey seemed to have somehow imbibed the very essence of ‘ole blue eyes’ before coming on stage. His performance was breathtaking – seriously! The tone, the modulation and the rhythm in his voice throughout the evening was genuine Sinatra.”

The Edinburgh Herald & Post

“Sinatra is back at The Sands with Count Basie in 1966, as Alacey sings and swings with the style and panache of Ol Blue Eyes in his glorious prime. He sets up the sadness of a loser in the game of love with the saloon song One for My Baby as only a skilled performer who has perhaps experienced the sentiment of Johnny Mercers masterful lyrics can”

The Daily Telegraph

£40 per person includes 3 course meal and show

Call 01702 899 222 to book

Group discount offer – Book 10 tickets only 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 7 days prior to show.

STARTER

Leek & Potato Soup (V, Ve)
Duck And Ham Terrine, Sourdough Toast, Quince Jelly
Prawn Cocktail, Marie Rose Dressing, Brown Bread
Melon (v, ve)

MAINS

Roast Turkey, Fondant Potato, Sausage and Cranberry Stuffing, Yorkshire Pudding, Pigs In Blankets Honey Glazed Parsnips And Carrots , Sauteed Brussel Sprouts With Chestnut Butter, Turkey Jus

Roasted Butternut Squash, Feta and Spinach Parcel, Chilli Flakes, On A Bed Of Kale,
Crispy Kale, Roasted Pepper and Tomato Sauce
(Can Be Adapted To Be Vegan - Removal Of Feta Cheese and replaced with Vegan Cheese)

Lamb Shank, Fondant Potato, Parsnip Puree, Seasonal Vegetables, Lamb Jus

DESSERT

Apple & Cinnamon Cheesecake with Ginger Crumb Base
Fruits of the Forrest Crème Brûlée with Shortbread Biscuit
Chocolate Brownie with Cream
Sorbet (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.