Dinner Dance 2025

Homemade tomato and red pepper soup served with a crusty roll

Homemade duck and Cointreau pate served with festive red onion chutney and finger toast

Smoked salmon cornets filled with crab meat and served with a lemon and lime mayo

Poached mushrooms in a creamy cheddar and spinach sauce served with a balsamic

and herb ciabatta wedge

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Roast Staffordshire turkey served with sage and onion stuffing and chipolata sausage

Chicken breast topped with bacon, cranberry and brie served with a red wine jus

Braised beef in a red wine and onion gravy

Oven baked salmon fillet with a panko, parmesan and lemon crust, served with a lemon and dill sauce

Cherry tomato, spinach, red onion chutney and brie filo tart served with a balsamic reduction

Festive nut roast served with vegan gravy

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Chocolate fudge obsession

New York baked vanilla cheesecake

Traditional Christmas pudding and brandy sauce

Key lime pie

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Coffee and mints

£44.95 3 courses including coffee Fri 5th & 12th with disco and singer Wayne Scott Sat 6th Sold Out, Sat 13th, Fri 19th and Sat 20th with disco

£10 per head deposit required Pre order and balance due 7 days prior



Dinner Dance 2025

Dietary requirements

(df) equates to dairy free option (gf) equates to gluten free option (ve) equates vegan option

Homemade tomato and red pepper soup served with a gluten free roll (gf, df, ve)

Homemade duck and Cointreau pate served with red onion chutney and gluten free roll (gf)

Pan-fried garlic mushrooms (gf, df, ve)

Fanned melon served with forest fruits and fruit coulis (gf, df)

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Roast Staffordshire turkey served with gluten free gravy (gf, df)

Chicken breast topped with bacon, cranberry and brie, served with gluten free gravy (gf)

Braised beef in gluten free gravy

Oven baked salmon fillet served with hollandaise sauce(gf)

Festive vegetable nut roast served with gravy (*df*,*ve*)

Winter vegetable stew with mashed potato (gf, df,ve)

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Traditional Christmas pudding with custard (gf, df, ve)

Chocolate and raspberry tart (gf, df, ve)

Espresso panna cotta (gf)

Raspberry frangipane (gf, df, ve)

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Coffee and mints

£44.95 3 courses including coffee £10 per head deposit required Pre order and balance due 7 days prior



Dinner Dance

Please complete one form for all guest's pre-orders and return to us along with the total balance 7 days prior to the meal.

Starter	Dietary requirements
Soup	Soup df, gf, ve
Pate	Pate gf
Salmon	Pan fried mushroom gf, df, ve
Mushrooms	Melon gf df, ve
Mains	
Turkey	Turkey gf, df
Chicken	Chicken gf
Braised beef	Braised beef gf, df
Salmon	Salmon gf
Filo tart	Nut roast df, ve
Nut roast	Veg stew gf, df, ve
Desserts	
Chocolate Fudge	Xmas pud gf, df, ve
Cheesecake	Choc & rasp torte gf, df, ve
Christmas pudding	Panna cotta gf
Key lime pie	Frangipane gf, df, ve

at the side

Deposit	•••••••••••••••••••••••••••••••••••••••
Balance	