

Dinner Dance 2026

Homemade leek and potato soup served with a crusty roll

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

Crab and Prawn Cocktail

King prawns and crab on a bed of baby gem lettuce with a tobacco spiced marie rose sauce

Poached mushrooms in a creamy parmesan and garlic sauce served with a balsamic and herb ciabatta wedge

oOo

Roast Staffordshire turkey

served with sage and onion stuffing and chipolata sausage

Supreme of chicken

Chicken breast wrapped in bacon and stuffed with sundried tomatoes, spinach and mozzarella and served with red wine jus

Braised beef in a red wine and stilton sauce

*Oven baked salmon fillet with a salsa verde herb crust
Served on a pool of sweet red pepper and tomato sauce*

*Chestnut, Spinach and Stilton En Croute
Served with vegan gravy*

Festive nut roast

Served with vegan gravy

oOo

Chocolate fudge cake

Sicilian lemon cheesecake

Traditional Christmas pudding and brandy sauce

Key lime pie

oOo

Coffee and mints

£55 3 courses including coffee

£10 per head deposit required

Pre order and balance due 7 days prior

*Available Dates Fri 27th November with singer Wayne Scott
and Fri 11th & 18th December*



Dinner Dance 2026

Dietary requirements

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

Homemade leek and potato 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, ve)

oOo

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

Supreme of chicken (gf)

*Chicken breast wrapped in bacon and stuffed with sundried tomatoes, spinach and
mozzarella and served with balsamic reduction*

Braised beef in gluten free gravy

Oven baked salmon fillet with salsa verde (gf)

Served in a pool of sweet red pepper and tomato sauce

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

Lentil shepherd's pie (gf, df, ve)

*Lentils mixed with carrots, onions, tomatoes and celery topped with creamy mashed potatoes
served with a
seasonal vegetable medley*

oOo

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

Chocolate and raspberry tart (gf, df, ve)

Winter berry panna cotta (gf)

Lemon berry delice (gf, df, ve)

OOo

Coffee and mints

£10 per head deposit required

Pre order and balance due 7 days prior



Name

Covers

Date

Starter		Dietary requirements	
Soup		Soup	
Pate		Pate	
Prawn Cocktail		Garlic Mushrooms	
Mushrooms		Melon	
Mains			
Turkey		Turkey	
Chicken		Chicken	
Beef		Pork	
Salmon		Beef	
Nut Roast		Nut Roast	
Veg Encroute		Shepherd's pie	
Desserts			
Choc Fudge		Choc and Rasp Tart	
Cheesecake		Xmas Pud	
Key Lime Pie		Lemon Berry Delice	
Xmas Pud		Panna Cotta	

Please ensure food choices are in the correct column with gf, df, ve specified at the side

Deposit

Balance