## Twilight Festive Party

We cordially invite you to our enchanting twilight festive party, an event that promises to be the highlight of the season. The merriment begins at 3:00pm and continues until 10:00pm, providing ample time to revel in the festivities. Your senses with be tantilised by a sumptuous 3-course meal, carefully crafted by our skilled chefs to delight your palate and evoke the spirit of the season.

AS EVENING PROGRESSES, OUR RESIDENT DJ WILL TAKE TO THE DECKS, SPINNING AN IRRESISTIBLE MIX OF FLOOR FILLERS THAT WILL HAVE YOU DANCING INTO THE TWILIGHT. FROM TIMELESS CLASSICS TO MODERN HITS, THE MUSIC WILL CATER TO ALL TASTES AND ENSURE A LIVELY ATMOSPHERE.

This will be an evening to remember, a perfect blend of fine dining and festive fun. Whether you're looking to celebrate with friends, family or colleagues, our twilight festive party is the ideal setting. We look forward to welcoming you to this special event. Thursday 19th December £40.00 per person & arrival is from 3:00pm for sit down at 3:30pm

## STARTERS

POTATO & LEEK SOUP, TOASTED SUNFLOWER SEEDS (VG)

## **MAINS**

ROAST NORFOLK TURKEY, SAGE & ONION STUFFING, ROAST POTATOES, ROASTED ROOT VEGETABLES, BRUSSEL SPROUTS, PIGS IN BLANKET & TURKEY JUS (DF)

ROASTED WILD COD FILLET, DILL & SHALLOT POTATO CAKE, FINE BEANS, TENDERSTEM BROCCOLI, SAUCE VIERGE (GF)

PORTOBELLO MUSHROOM WELLINGTON, SPINACH, RACLETTE CHEESE, CELERIAC PURÉE, ROCKET PESTO (V | EF)

## DESSERTS

CHRISTMAS PUDDING, BRANDY SAUCE (V | EF)

CHOCOLATE BLACK FOREST YULE LOG, CHANTILLY CREAM, CHOCOLATE STEM (V)

PLEASE NOTE THAT THIS MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

V-VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE | DF - DAIRY FREE | EF - EGG FREE

