

Join us for a delightful evening of indulgence and fun as we serve up a scrumptious 3-course dinner, followed by an energetic disco that carries on until the stroke of midnight. Embrace the new trend, where Sundays have become the new Saturday for the fortunate ones who have the luxury of a Monday off.

If the previous years' festivities are any indication, we are set for an epic celebration! Expect an evening filled with laughter, dance and a gastronomic journey that will tantalise your taste buds. Our professional staff are dedicated to ensuring a seamless experience, making your Sunday night one to remember.

Let's redefine weekends together and make the most of the Sunday night magic. We look forward to welcoming you to an evening of unforgettable merriment and delectable dining.

Sunday 21st December £37.00pp Arrival is from 7:30pm for sit down at 8:00pm

Starters

Spiced carrot and parsnip soup (ve | v | gf | df | ef | nf)

Mains

Roast turkey breast, sage and cranberry seasoning, pigs in blankets, roast potatoes, Brussels sprouts, roast parsnips, carrot and swede mash, turkey gravy (gf | ef | nf)

Lemon and dill baked salmon fillet, roasted baby potatoes, creamed leeks and spinach, parsley oil (gf \mid ef \mid nf) Polenta and roasted vegetable terrine, confit cherry tomatoes, Tenderstem broccoli (ve \mid v \mid gf \mid df \mid ef \mid nf)

Desserts

Christmas pudding with brandy sauce ($v \mid ef \mid Can be gf and ve$)
Baked chocolate cheesecake with white chocolate sauce and raspberries ($v \mid nf$)

Please note that this menu is subject to change without prior notice.

V- Vegetarian | VE - Vegan | GF - Gluten Free | DF - Dairy Free | EF - Egg Free | NF - Nut Free