



TRIBUTE NIGHTS

4 COURSE DINNER

LIVE TRIBUTE & DJ



FROM

£40

PP

TIMINGS >

7PM ARRIVAL

8PM DINNER SERVED

INCLUDES >



4 COURSE DINNER



LIVE TRIBUTE ACT
VARIOUS ARTISTS



RESIDENT DJ



DRINKS VOUCHER
FOR NAPOLEONS CASINO



FREE PARKING

STARTER

SPICED PARSNIP & LENTIL SOUP, CORIANDER OIL, NAAN CROUTONS (VG) (RGF)

WENSLEYDALE & POACHED PEAR TART, SWEET CHILLI & RED ONION MARMALADE, SALTED PECANS (V)

CHICKEN LIVER AND BRANDY PÂTÉ, DRESSED LEAVES, TOASTED BRIOCHE, AUTUMN CHUTNEY (RGF)

PRAWN AND ROAST SALMON COCKTAIL (GF)

MAIN COURSE

ROAST TURKEY, PIGS IN BLANKETS, SAGE & ONION STUFFING, BREAD SAUCE, GRAVY (RGF)

RED WINE BRAISED DAUBE OF BEEF, YORKSHIRE PUDDING, GLAZED SHALLOTS & CARROTS (RGF)

HERB CRUSTED COD LOIN, BURNT ONION CREAM, COURGETTE RIBBONS (RGF)

CHESTNUT MUSHROOM & RED ONION FILO PARCEL, CELERIAC PUREE, BALSAMIC BAKED TOMATOES (VG)

Served with seasonal Vegetables and Roast Potatoes

DESSERT

CHRISTMAS PUDDING, BRANDY SAUCE (RGF) (RVG)

VANILLA CRÈME BRÛLÉE, STEM GINGER SHORTBREAD (RGF)

SALTED CARAMEL & MILK CHOCOLATE TART, DARK CHOCOLATE SAUCE & CINDER TOFFEE SHARD

YORKSHIRE CHEESE PLATE
CELERY, GRAPES, CHUTNEY, BISCUITS, CHRISTMAS CAKE (RGF)

TO FINISH

COFFEE OR TEA

(V) Vegetarian (VG) Vegan (GF) Gluten free (RGF) The dish can be adapted to be gluten free (RVG) The dish can be adapted to be vegan