

*More than just a meal...
a full night's entertainment*

**The ideal venue for your
Christmas get together.**

We offer a full choice menu of delicious
freshly prepared food
and no need to decide until the night!!!
Prices held from last year.

Once the meal is over our resident disco will
provide the entertainment with plenty of
audience participation.

All our Christmas meals are very popular with
many already fully booked so if you are
interested give us a ring to check availability
and provisionally book the day you require we
will hold that booking for 14 days.

To confirm please fill in the enclosed form
and send a booking fee of £10 per person for evening
bookings and £5 per person for lunchtime bookings.

The remainder of the bill must be settled
before the 18TH NOVEMBER 2010
ALL MONIES ARE NON-REFUNDABLE.



Sookholme Road,
Mansfield, Notts NG19 8LL
Tel 011623 843728

Party Highlights

(commencing 1st December)

£25 per person

Every Tuesday, Wednesday, Thursday & Sunday Evenings
Doors opens 7.00 p.m. • Dinner Served 7.30-8.15 p.m.
Bar Closes 11.30 p.m. • Carriages at 12.00 midnight

CHILLED MELON WINGS

served with a redcurrant compote.

SMOKED HADDOCK FISHPAKE
accompanied with sweet chilli sauce

DUCK & ORANGE PATE

presented with chutney & toast.

CHICKEN PINCHITO

skewered chicken breast pieces marinated in curried spices
presented with mini poppadoms & minted dressing.

CHEF'S HOME-MADE SOUP OF THE DAY

served with bread roll.

OR A REFRESHING SORBET

ROAST CROWN OF TURKEY

served traditionally with bacon roll,
chipolata, seasoning & cranberry sauce.

STUFFED PAUPIETTE OF PLAICE

a fillet of plaice stuffed with prawns &
topped with a lemon & chive sauce.

ROAST LOIN OF PORK

glazed with rum stuffed with pineapple & mango served with a

Morgan spiced sauce

BEEF BURGUNDY

chunks of beef in a full bodied red wine,
mushroom, bacon & shallot sauce.

VEGETARIAN CHOICE (see separate menu)

HOME-MADE CHRISTMAS PUDDING

RASPBERRY RIPPLE CHEESECAKE

ORANGE & WHISKEY ROULADE

CHOCOLATE ICE CREAM SUNDAE

CHEESE SELECTION

HOSTESS COFFEE and mince pie.

VEGETARIAN CHOICE AVAILABLE ON ALL MENUS

Brie & Redcurrant Tart

Mediterranean Vegetable Lasagne

Mushroom & Bean Chilli (suitable for vegans)

Friday & Saturday

£29.00 per person

(starts 26th November)

Doors opens 7.00 p.m. • Dinner Served 7.30 - 8.15 p.m.
Bar Closes 12.00 midnight • Carriages at 12.30

SEAFOOD PLATTER

crab, prawns & smoked salmon with a chiffonade of leaves.

WINGS OF MELON

served with a redcurrant compote.

DUCK & ORANGE PATE

accompanied with chutney & toast.

SWEET CHILLI CHICKEN

chunks of home-cooked chicken coated in batter & deep fried
served with a chilli sauce.

CHEF'S HOME-MADE SOUP OF THE DAY
or **A REFRESHING SORBET**

ROAST CROWN OF TURKEY

with bacon roll, seasoning & cranberry sauce.

SALMON & PLAICE

a delicious duo served with a creamy white wine & prawn sauce.

SIRLOIN OF BEEF

succulent beef presented with a Shiraz & peppercorn sauce.

ROAST LOIN OF PORK

glazed with rum & stuffed with pineapple & mango

VEGETARIAN CHOICE see separate menu.

HOME-MADE CHRISTMAS PUDDING

RASPBERRY RIPPLE CHEESECAKE

ORANGE & WHISKEY ROULADE

CHOCOLATE ICE CREAM SUNDAE

FRESH FRUIT PAVLOVA

CHEESE SELECTION

with assorted biscuits

COFFEE and mince pie