

1 June 2024

80's Mania

JUNE

01	80's Mania Ladies Bottomless Lunch – The Take That Show SKA Madness
02	Kinked Alive – Tribute to The Kinks Ladies Bottomless Lunch – The Take That Show Totally Taylor – Superb Taylor Swift Tribute
04	Quiz & Curry in aid of KWOOD Youth Club
05	The Dean Stockdale Quartet – Celebrating Oscar Peterson
06	Rod Stewart & The Facez featuring Garry Pease
08	Edison Lighthouse Rock & Roll with the Bluejays
09	The Forest Hill Owls
12	Southampton University Jazz Orchestra
13	Evelyn Champagne King
14	G4 20 th Anniversary Tour 2024 Jongleurs on the Road
15	Wrong Jovi as Bon Jovi
16	England v Serbia 2024 Live in the Main Club Lana May & her Hot Jazz Band West End Jerseys as The Jersey Boys
19	The Sweet & Hot Quartet
20	Dr & The Medics with DJ Alex Dyke England v Denmark Euro 2024 live on the BIG SCREEN in the Garden Marquee
21	80's Live
22	90's Live
22	Prosecco, Gin & Rum Festival outside in the Garden & Marquee
23	Old Time Sailors
25	LULU
26	Curtis Stigers – Live in Concert
27	80's vs 90's – in The Moldy Fig Rock for Heroes – Music, Laughter & A Rockin Night Out
28	Shakatak

Wine & Bar Accounts

We hope you enjoy the evening. Please note - All bar and wine accounts should be settled at the end of the night

VEGETARIAN V / VEGAN VE / GLUTEN FREE GF

Meals that are marked **V VE GF** can be adapted. Please specify at the time of ordering *Gluten free bread and crackers available on request

ALLERGENS

Please advise your server of any allergies or intolerances before you order. Allergen information is contained in our Allergen Menu, available on request, however whilst every care is taken, we cannot guarantee the total absence of allergens in our dishes

Menu

WHILE YOU WAIT

Bread Basket 3.50

Marinated Olives V GF 3.95

sweet chilli, barbecue sauce, stem ginger

Dipping Breads & Oils V 4.25

ciabatta, sourdough baguette, olive oil, balsamic vinegar

APPETISER

White Bean & Pancetta Soup V

garlic herb croutons

Goats Cheese & Baby Spinach

Beetroot Salad V VE GF

toasted pinenuts **VE cheese available**

Farmhouse Pate

date & apple chutney, toasted ciabatta

GF bread available

Prawn, Avocado & Chili Sourdough Bruschetta

rocket salad

Sweet Potato & Chickpea Falafel V VE GF

roasted vegetable quinoa, balsamic glaze

MAIN COURSE

Slow Braised Feather blade of Beef GF

creamy parsley mash, roasted chantenay carrots, red wine sauce

Pan-Seared Chicken Supreme GF

parmentier potatoes, spinach hash, pink peppercorn cream, rosemary glaze

Oven Baked Cod GF

crushed roasted new potatoes, ratatouille, caper & black olive butter

Vegetable, Beetroot & Butternut Squash

Wellington V VE

crushed roasted new potatoes, green beans, beetroot glaze

Red Pepper & Mushroom Stroganoff V GF

white & wild rice, sour cream cornichons
VE option available

DESSERT

Spiced Poached Pears V GF

blackberries, red wine, mascarpone

Apple Tart Tatin V

clotted cream

White Chocolate Blondie V GF

raspberries & biscotti ice cream

Vegan Cheesecake V VE GF

blackberries, mango coulis

Trio of Cheese (£3 supplement)

grapes, biscuit selection, house chutney
GF biscuits available

COFFEE

Fresh Filter & chocolate mint £2.00

Gratuities at your discretion. All gratuities received are passed directly to the staff