

SATURDAY 9 NOVEMBER JUST CAN'T GET ENOUGH

NOV

10	John Maddocks Jazzmen YolanDa Brown
12	The Lonnie Donegan Story
13	Georgina Jackson's 'Sass & Brass'
14	Foster & Allen
15	Jongleurs On The Road Lost in Music
16	Luke Palmer The Bohemians
17	An Afternoon with Jim Grogan The Stylistics
19	The Puppini Sisters
20	Greg Smith – An Evening of Mediumship
21	Beaujolais Nouveau Herman's Hermits
22	80's Live Solent Soul & Funk Network present Vintage Vinyl Disco
23	Bubblegum & Cheese Christmas Party with Alex Dyke 90's Live
24	Simon & Garfunkel The Hitman Blues Band
27	The Clare Teal Seven
28	Endless Love The Show – A Tribute to Lionel Richie & Diana Ross
29	Rocket Max as Elton John Ultra 90's West End Jerseys
30	Kevin & Perry Go Large Murder Mystery Dinner Theatre Red Mick as Simply Red Let it Go Show – Tribute to the films Frozen plus special guest KT Perry & Meet Santa

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 3.75

Marinated Olives V GF 4.20

sweet chilli, barbecue sauce, stem ginger

Dipping Breads & Oils V 4.50

ciabatta, sourdough baguette, olive oil, balsamic vinegar

APPETISER

Cock-a-Leekie Soup GF

chicken, leek & prawn

Tuna Nicoise Salad GF

gem lettuce, green beans, boiled egg, black olives,
new potatoes, tomato, french dressing

V option without tuna

Caprese Salad V GF VE cheese available

tomato, mozzarella, capers, basil oil

Tandoori Chicken Bon Bon in Panko Crumb

tomato, onion, coriander, mint yoghurt, crispy onions

Smoked Salmon Plate GF

lemon, mayonnaise, capers, samphire

MAIN COURSE

Venison, Gin & Blackberry Sausage

white cabbage, caraway, juniper, truffle mash,
port & redcurrant jus

Chicken Katsu Curry

basmati rice timbale, vegetable curry

Baked Seabream Fillet GF

buttered new potatoes, hollandaise,
tenderstem broccoli

Red Onion Tart Tatin V

cherry tomatoes, halloumi, rocket, new potatoes

Cajun Spiced Sweet Potato Roulade V VE GF

green beans, petit pois, spicy tomato salsa

DESSERT

Oreo Brownie V

chocolate ice cream, chocolate sauce

Panna Cotta V GF

black cherry compote, chocolate shavings

Coconut & Mango Milk Rice Pudding V VE GF

caramelised pineapple

Lemon Sorbet V GF

orange shortbread

Trio of Cheese (£3.50 supplement)

grapes, biscuit selection, house chutney

GF biscuits available

COFFEE

Fresh Filter & chocolate mint £2.50

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