

Festive

PARTY NIGHTS

Put on your best party outfit and join us for a festive night to remember.

Start with a Christmas themed gin cocktail before enjoying our delicious festive food in one of our most impressive function rooms.

Surrounded by Christmas cheer and memories made, your half bottle of wine per person will swing you merrily into dancing the night away to the sounds of our resident DJ.

Includes

- **Gin cocktail on arrival**
- **3 course meal**
- **1/2 bottle of wine per person**
- **Disco**

5th, 12th Dec

£55* pp

19th Dec

£50* pp

6th, 13th Dec

£59* pp

20th Dec

£55* pp

Stay with us from **£69.50⁺** pp Bed & Breakfast

MENU

STARTER

Duck Liver and Port Paté

Apricot and cracked pepper glaze, fig and cranberry relish, rustic rye sourdough toast

Roast Parsnip, Sweet Potato and Red Lentil Stew [VG]

Harissa and toasted cumin seeds

MAIN

Traditional Roasted Breast of Turkey

Crisp roast potatoes, bacon wrapped chipolatas, steamed Brussels sprouts, honey and thyme roast carrot and parsnip, smoked pancetta stuffing and rich seasonal gravy

Slow Roasted Beef Featherblade [GF]

Crisp roast potatoes, steamed Brussels sprouts, honey and thyme roast carrot and parsnip, and red wine jus

Roasted Stuffed Romano Pepper [VG]

Haricot, courgette and olive cassoulet and herb panko crumb, carrot and red pepper purée, Brussels sprouts, spiced cauliflower florets, herb roasted new potatoes

DESSERT

Panettone Cheesecake

White chocolate ganache, cranberry and clementine coulis, candied citrus

Chocolate Truffle Brownie Torte [VG]

Candied orange and ginger syrup



SCAN TO BOOK

*Terms and conditions apply. All guests seated on tables of 10/12. All prices include VAT. Please advise of any special dietary requirements in advance. Based on 2 people sharing a twin/double room, single supplement applies. Dietary requirements and intolerances. Denotes dishes suitable for - gluten free [GF], vegetarian [V] and vegan [VG].

Vale
RESORT
★★★★