



Through the Decades

Fri 4th & Sat 19th Dec

Enjoy a nostalgic party night with tunes from the 80's, 90's & 00's

Menu

STARTER

Pork Belly and Confit Duck Rillettes

Cranberry and roasted chestnut, Cumberland sauce, char-grilled sour-dough crostini

Goats Cheese and Red Onion Filo Parcel 🌱

Spiced balsamic, cranberry and fig chutney

MAIN

Traditional Roasted Breast of Turkey

Rosemary roasted new potatoes, bacon wrapped chipolatas, steamed Brussels sprouts, maple and thyme roast carrot and parsnip, smoked pancetta stuffing, rich seasonal gravy

Slow Roasted Beef Feather-blade

Rosemary roasted new potatoes, steamed Brussels sprouts, maple and thyme roast carrot and parsnip, red wine jus

Char-grilled Portobello Stuffed with Sweet Potato and Hazelnut 🌱

Spinach and fire roasted pimento, Rosemary roasted new potatoes, steamed Brussels sprouts, maple and thyme roast carrot and parsnip

DESSERT

Christmas Tiramisu

Espresso and brandy soaked sponge, egg nog mascarpone, candied peel, gingerbread crumb

Chocolate Truffle Brownie Torte 🌱

Candied orange and ginger syrup

Please note: If dietaries are not pre-booked we cannot guarantee an option will be available on the night.

Party with us

Fri & Sat **£55*** per person

Stay with us

Fri **£149[†]** Sat **£159[†]**

per room, bed & breakfast

Denotes: 🌱 Vegan 🌿 Vegetarian

*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.



Vale
RESORT
★★★★