



Festive Party Nights

Sat 28th Nov, Fri 4th, 11th & 18th Dec

Sat 5th, 12th & 19th Dec

Ring in one of the biggest nights of the year at the Vale Resort

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

Sat 28th & December Fridays **£50***

December Saturdays **£55***

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
★★★★