

SHOWTIME

INTRODUCING

GRAND CRU

RESTAURANT & BAR

Sadie

PERFORMING VINTAGE HITS FROM THE 50S & 60S  
AVAILABLE FOR ALL CELEBRATIONS





# SHOWTIME

## Tribute Night - SADIE

Thursday 28th March    Bar open from 6pm    Dining 7pm    Showtime from 8:15  
Show including Three Course Menu £53pp  
A pre-order and £20 deposit per person is required.

Selection of home-made Bread and Salted Butter



Cream of Cauliflower Soup with Coriander and Curry Crème Fraiche V

Baked Goats Cheese in crisp Filo Pastry with Ginger spiced Apricot Chutney V

Pan-seared Fillet of Sea Bass with Fennel Orange Salad and Basil Dressing



Panko breaded Chicken Breast with Oregano and Parmesan  
Tomato Salsa, Broccoli and Parmentier Potatoes

Oven-roasted Rump of Lamb with Garden Herbs  
Green Beans and Wholegrain Mustard Mash Potatoes

Teriyaki and Sesame glazed Salmon Pak Choi Stir-fry  
Coconut and Spring Onion Basmati Rice

Sautéed Spätzle Noodles with Spinach, Mushrooms and Confit Tomatoes  
Crispy Shallots, Cheddar and Chive Velouté



Grand Cru Mini Dessert Trio  
Vanilla Crème Brûlée with Morello Cherries and Amaretti,  
Belgian Chocolate Delice with candied Hazelnuts and Salted Caramel,  
and Iced Lemon Meringue Parfait with Red Berry Compote

Selection of Artisan Cheeses  
Spiced Tomato Chutney, Celery, Grapes and assorted Biscuits

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# SHOWTIME

## Tribute Night - ELVIS

Thursday 4th April    Bar open from 6pm    Dining 7pm    Showtime from 8:15  
Show including Three Course Menu £53pp  
A pre-order and £20 deposit per person is required.

Selection of home-made Bread and Salted Butter



Cream of Cauliflower Soup with Coriander and Curry Crème Fraiche V

Baked Goats Cheese in crisp Filo Pastry with Ginger spiced Apricot Chutney V

Pan-seared Fillet of Sea Bass with Fennel Orange Salad and Basil Dressing



Panko breaded Chicken Breast with Oregano and Parmesan  
Tomato Salsa, Broccoli and Parmentier Potatoes

Oven-roasted Rump of Lamb with Garden Herbs  
Green Beans and Wholegrain Mustard Mash Potatoes

Teriyaki and Sesame glazed Salmon Pak Choi Stir-fry  
Coconut and Spring Onion Basmati Rice

Sautéed Spätzle Noodles with Spinach, Mushrooms and Confit Tomatoes  
Crispy Shallots, Cheddar and Chive Velouté



Grand Cru Mini Dessert Trio

Vanilla Crème Brûlée with Morello Cherries and Amaretti,  
Belgian Chocolate Delice with candied Hazelnuts and Salted Caramel,  
and Iced Lemon Meringue Parfait with Red Berry Compote

Selection of Artisan Cheeses

Spiced Tomato Chutney, Celery, Grapes and assorted Biscuits

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