

SHOWTIME

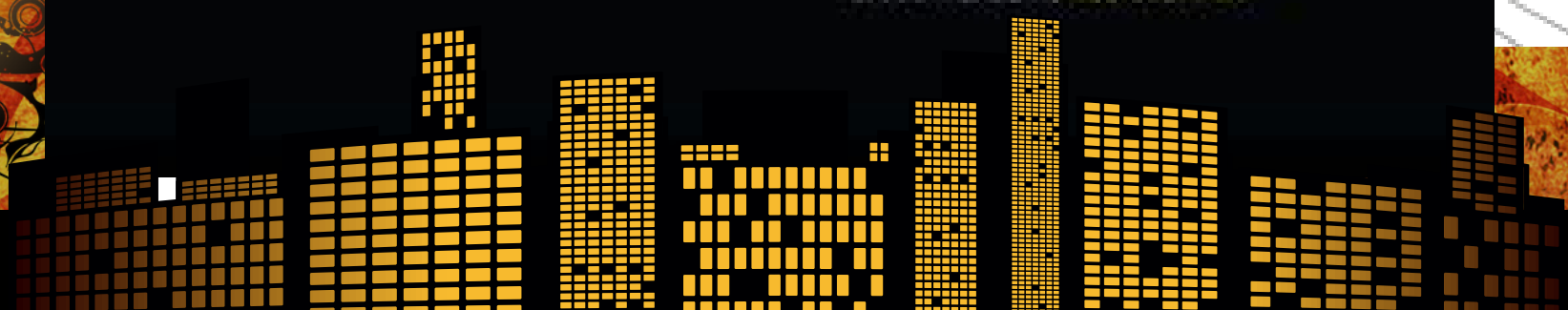


The

ROD  
STEWART

Experience

GARRY PEARSE AS ROD STEWART



# SHOWTIME

## Tribute Night - ROD STEWART

Thursday 18h 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 Mushroom Soup with Garlic and Sourdough Croutons V

Caramelised Goats Cheese Parfait with Beetroot Chutney and candied Walnuts V

Panko breaded Ham Hock Bonbons with Fennel Apple Slaw and sweet Piccalilli Dressing



Chicken 'Saltimbocca' with fresh Sage and Prosciutto Ham  
Mediterranean Ratatouille Vegetables and Parmesan Gnocchi

Medallions of Pork Tenderloin with sautéed Wild Mushrooms  
Carrots, Hispi Cabbage and Dauphinoise Potatoes

Pan-seared Fillet of Sea Bream with Roasted Pepper Confit  
Basil Crushed New Potatoes and Salsa Verde

Chickpea Blinis with curried Sweet Potato and Spinach  
Biquinho Peppers and crispy Shallots



Grand Cru Mini Dessert Trio:

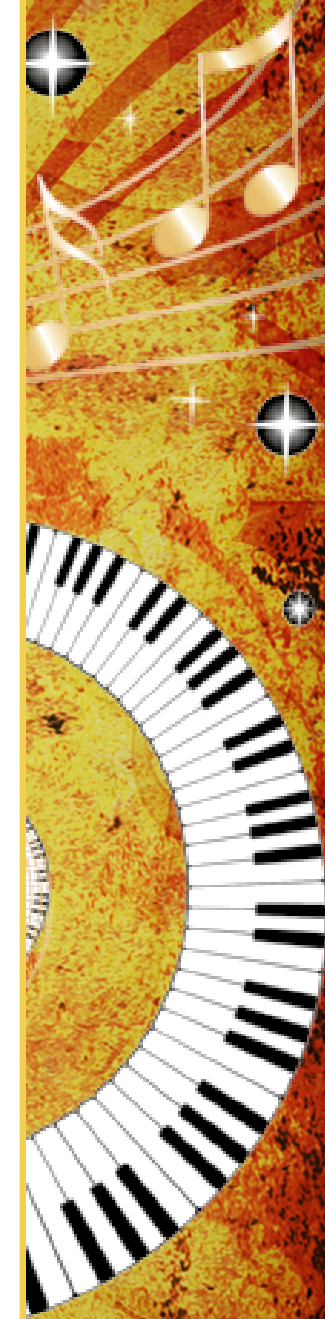
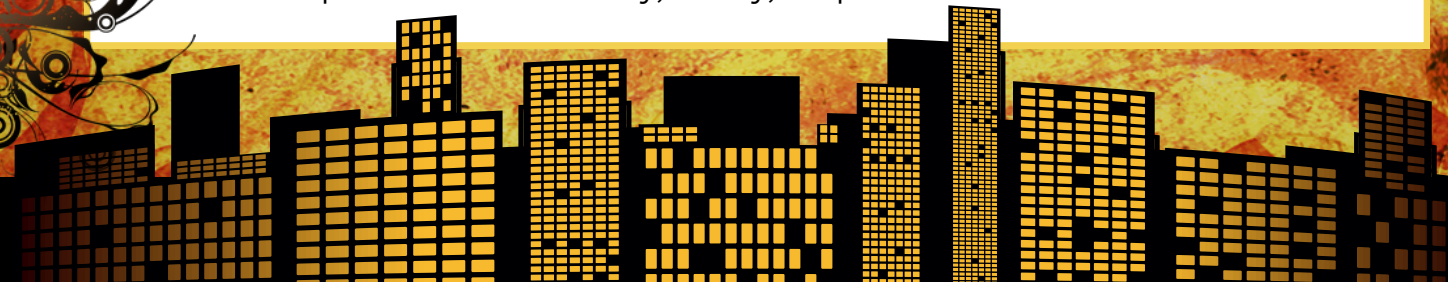
Almond and Cherry Bakewell Tart with Cornish Clotted Cream,  
Dark Belgian Chocolate Mousse with Hazelnut Shortbread Biscuit  
and Iced Mango Passionfruit Parfait with Pineapple and Coconut Meringue

Selection of Artisan Cheeses

Spiced Tomato Chutney, Celery, Grapes and assorted Biscuits

GRAND CRU

RESTAURANT & BAR



SHOWTIME

NEARLY  
ELTON



# SHOWTIME

## Tribute Night - ELTON JOHN

Thursday 25h 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 Mushroom Soup with Garlic and Sourdough Croutons V

Caramelised Goats Cheese Parfait with Beetroot Chutney and candied Walnuts V

Panko breaded Ham Hock Bonbons with Fennel Apple Slaw and sweet Piccalilli Dressing



Chicken 'Saltimbocca' with fresh Sage and Prosciutto Ham  
Mediterranean Ratatouille Vegetables and Parmesan Gnocchi

Medallions of Pork Tenderloin with sautéed Wild Mushrooms  
Carrots, Hispi Cabbage and Dauphinoise Potatoes

Pan-seared Fillet of Sea Bream with Roasted Pepper Confit  
Basil Crushed New Potatoes and Salsa Verde

Chickpea Blinis with curried Sweet Potato and Spinach  
Biquinho Peppers and crispy Shallots



Grand Cru Mini Dessert Trio:

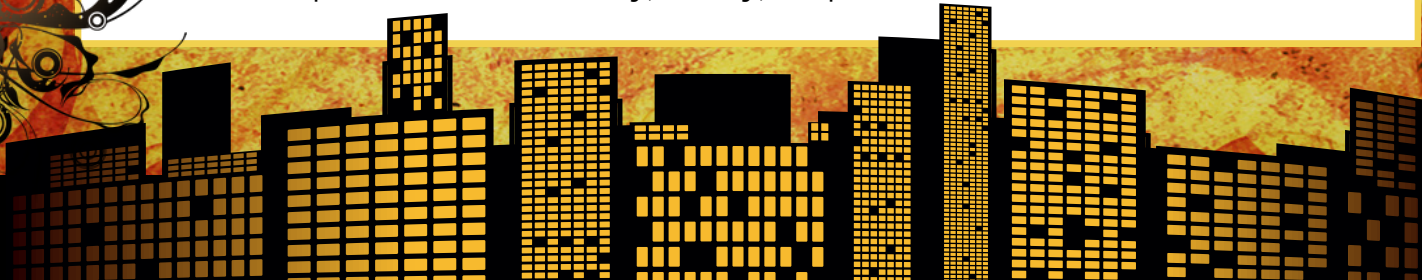
Almond and Cherry Bakewell Tart with Cornish Clotted Cream,  
Dark Belgian Chocolate Mousse with Hazelnut Shortbread Biscuit  
and Iced Mango Passionfruit Parfait with Pineapple and Coconut Meringue

Selection of Artisan Cheeses

Spiced Tomato Chutney, Celery, Grapes and assorted Biscuits

GRAND CRU

RESTAURANT & BAR



# SHOWTIME



Featuring  
JOE TILLY  
As  
FREDDIE MERCURY

# SHOWTIME

## Tribute Night - FREDDIE MERCURY

Thursday 2nd May    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 White Onion Soup with Chive Crème Fraiche V

Salad of Bocconcini Mozzarella with Cherry Tomatoes and Basil Pesto V

Teriyaki glazed Salmon with Pak Choi and Beansprout Salad in Wasabi Soy Dressing



Oven-roasted Chicken Supreme with Garlic Cream Mushrooms  
Parmentier Potatoes and Tenderstem Broccoli

Moroccan spiced Lamb Tagine with Apricots and Chickpeas  
Coriander Couscous with toasted Almonds

Pan-seared Fillet of Cod with Parmesan Herb Crust  
Mangetout, New Potatoes and Saffron Beurre Blanc

Puff Pastry Galette of roasted Aubergine and sun-blushed Tomatoes  
Red Onion Confit, Parmentier Potatoes and Feta



Grand Cru Mini Dessert Trio:

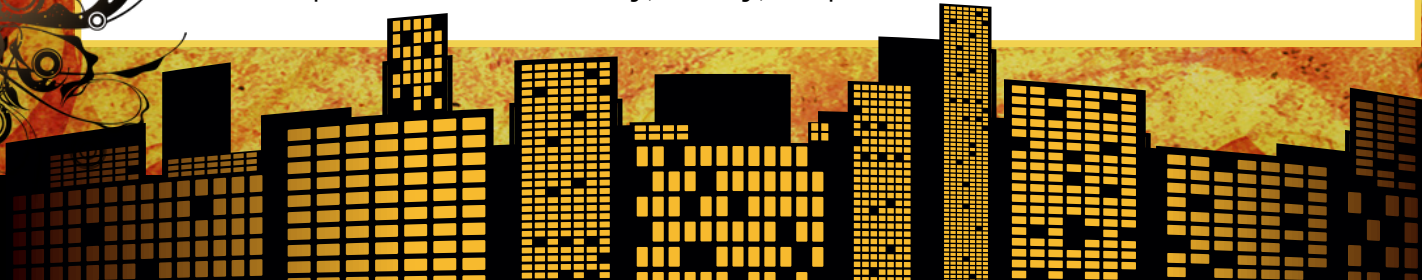
Lemon Tart with baked Italian Meringue,  
Dark Belgian Chocolate Mousse with Raspberries and Amaretti  
and Cinnamon Doughnut with Bramley Apple and Vanilla Crème Anglaise

Selection of Artisan Cheeses

Spiced Tomato Chutney, Celery, Grapes and assorted Biscuits

GRAND CRU

RESTAURANT & BAR

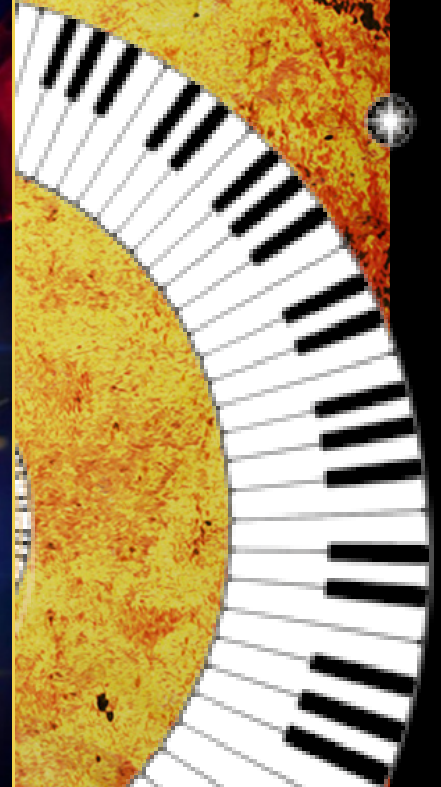
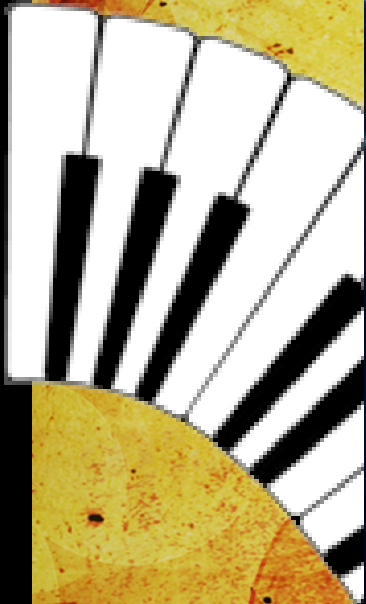


SHOWTIME



*Frankie*  
VALLI

TRIBUTE BY DANIEL WINTERS



# SHOWTIME

## Tribute Night - FRANKIE VALLI

Thursday 9th May 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 White Onion Soup with Chive Crème Fraiche V

Salad of Bocconcini Mozzarella with Cherry Tomatoes and Basil Pesto V

Teriyaki glazed Salmon with Pak Choi and Beansprout Salad in Wasabi Soy Dressing



Oven-roasted Chicken Supreme with Garlic Cream Mushrooms  
Parmentier Potatoes and Tenderstem Broccoli

Moroccan spiced Lamb Tagine with Apricots and Chickpeas  
Coriander Couscous with toasted Almonds

Pan-seared Fillet of Cod with Parmesan Herb Crust  
Mangetout, New Potatoes and Saffron Beurre Blanc

Puff Pastry Galette of roasted Aubergine and sun-blushed Tomatoes  
Red Onion Confit, Parmentier Potatoes and Feta



Grand Cru Mini Dessert Trio:

Lemon Tart with baked Italian Meringue,  
Dark Belgian Chocolate Mousse with Raspberries and Amaretti  
and Cinnamon Doughnut with Bramley Apple and Vanilla Crème Anglaise

Selection of Artisan Cheeses

Spiced Tomato Chutney, Celery, Grapes and assorted Biscuits

GRAND CRU

RESTAURANT & BAR

