## C <br> THE AUCTIONEER <br>  DINNER \& DISCO 2024

Saturday 30th November

Sunday Ist December

Friday 6th December
Saturday 7th December

Sunday 8th December
Sunday I5th December

Thursday 19th December
Friday 20th December
Saturday 21st December

Price for all dates $£ 40$ pp
Gin and Prosecco cocktail on arrival

Dinner and Disco

## MENU

VEGETABLE SOUP (gf vg)
Creamy vegetable soup served with a crusty roll
NORTH ATLANTIC PRAWN COCKTAIL (gfo)
North Atlantic prawns served on a bed of salad with a prawn Marie Rose sauce
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ROAST BEEF \& YORKSHIRE PUDDING (gfo)
Succulent slices of roast beef with Yorkshire pudding and horseradish sauce
TRADITIONAL ROAST TURKEY (gfo)
Thick, tender slices of turkey breast served with pigs in blankets, sausage and cranberry stuffing \& cranberry sauce

SALMON STEAK WITH LEMON \& HERB BUTTER (g) A baked boneless salmon fillet coated with a lemon and herb butter

VEGAN CHESTNUT MUSHROOM
\& SPINACH TAGLIATELLE (vg)
Chestnut mushrooms tossed in
creamy, dairy-free sauce on a bed of tagliatelle
All served with roast and creamed potatoes, and a medley of festive vegetables
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SELECTION OF SWEETS
to include Christmas pudding ****

FRESHLY BREWED COFFEE \& MINCE PIES

PLEASE LET US KNOW OF ANY DIETARY REQUESTS
(v) Vegetarian (vg) Vegan (gf) Gluten Free
(gfo) Gluten Free option available

TERMS \& CONDITIONS

- Reservations are now being taken.
- A $£ 10.00$ per person non-refundable deposit to be paid upon booking or by 28th June 2024.
- Final monies to be paid by Friday 27th September 2024
- Any reservations that have not been paid for in full after this date will forfeit their booking.
- All monies to be paid during office hours only, Monday - Friday 9.00am - 5.00 pm .
- Credit card payments are accepted along with cash and cheques.
- Please note all starters and main courses must be pre-ordered and numbers given with final payment.
- 7pm arrival for a 7.30 meal.
- Bar closes at I2am
- Carriages at 12.30 am .


