

Dinner With Live Entertainment

Flame Restaurant

Enjoy fine a la carte cuisine in Flame Restaurant during December to the smooth jazz sounds of our resident saxophonist, Graeme Budd. Includes a three-course dinner, glass of Prosecco on arrival and crackers & novelties.

Dates & Prices

Fridays - 7th, 14th & 21st December

Saturdays - 1st, 8th & 15th December

3 Courses - £35 per person

Menu

Soup of the day with crusty bread

Smoked chicken & bacon Caesar salad, parmesan crisp

Vegetarian mozzarella, grilled artichokes, rocket, walnuts & basil pesto

Classic smoked salmon, capers, shallots, boiled egg, brown bread and butter

Heritage tomato, fennel, beetroot & orange salad, raspberry vinegar & red onion dressing

Traditional Roast turkey, sausage and bacon ball, sage & leek stuffing, roast potatoes, seasonal vegetables & cranberry tartlet

Grilled sirloin steak, cafe de Paris butter, sauteed potatoes green salad, tomato & mushrooms (£6.50 supplement)

Fillet of salmon, herb crushed new potatoes, dill & pink peppercorn cream and mixed greens

Wild mushroom, leek & butternut squash with spinach cream

Breaded pork escalope, spaghetti Milanese & basil pesto

Christmas pudding with Brandy sauce

Double chocolate cheesecake with creme Anglaise & red berries

Lemon tart, raspberry sorbet

Mulled wine poached pear, ginger ice cream, chocolate sauce

Selection of cheese, biscuits, grapes, celery & chutney

(Pre-order required)