

Friday 29th Nov and 6th, 13th & 20th Dec

Saturday 30th Nov and 7th, 14th & 21st Dec

Put on your best party outfit and join us for a festive night to remember.

Start with a Christmas themed gin cocktail before enjoying our delicious festive food in one of our most impressive function rooms. Surrounded by Christmas cheer and memories made, your half bottle of wine per person will swing you merrily into dancing the night away to the sounds of our resident DJ.

Friday from £49^{*}pp

Saturday from £54^{*}pp

- Includes -Gin cocktail arrival drink 3 course choice meal Half a bottle of wine per person Disco

Stay with us from £64.50⁺pp B&B

Starter

Ham Hock Wholegrain mustard and pickled carrot terrine piccalilli, cucumber ribbons, grilled sour-dough

Tuscan White Bean, Spinach & Rosemary Soup (vo) Rosemary focaccia, truffle oil

Main

Traditional Roasted Breast of Turkey Crisp roast potatoes, pigs in blankets, steamed Brussels sprouts, roast carrot and parsnip, cranberry and smoked pancetta stuffing, rich turkey gravy

Slow Roasted Beef Feather-blade (CF) Crisp roast potatoes, steamed Brussels sprouts, roast carrot and parsnip, rich red wine jus

Sweet Potato and Chestnut Roast wo Vegan bacon, crisp roast potatoes, steamed Brussels sprouts, roast carrot and parsnip, sticky red wine and plum gravy

Dessert

White Chocolate and Winter-berry Cheesecake White chocolate ganache, ginger syrup

Chocolate Truffle Brownie Torte (VG) (GF) Candied orange and ginger syrup

TO BE MORE ECO-FRIENDLY OUR CHRISTMAS PARTIES ARE CRACKERLESS

*Terms and conditions apply, see page 30. All guests seated on tables of 10/12. All prices include VAT. Please advise of any special dietary requirements in advance. *Based on two people sharing a twin or double room. Single supplement applies. Dietary requirements and intolerances. Denotes dishes suitable for - (GF) gluten free, (V) vegetarian (VG) vegan.

01443 665803 | sales@valeresort.com