

SAXON HALL PRESENTS THE

19EIGHTIES



A TRIBUTE TO THE 70S & 80S



DINNER MENU



STARTER

Prawn & Avocado Cocktail

Deep Fried Brie served with an Apricot & Ginger Chutney

Chefs' Homemade Tomato & Red Pepper Soup served with Croutons

MAIN COURSE

Chicken Breast with a Wild Mushroom & Tarragon Sauce

Braised Beef Featherblade served with a Rich Port & Claret Sauce

Sea Bass Fillets with a Pesto Cream Sauce

Vegetarian Nut Roast served with a Fresh Tomato Sauce

All served with Crushed New Potatoes & a Selection of Vegetables

DESSERT

Mango & Lime Fool served with Almond Shortbread

Homemade Chocolate & Pistachio Cheesecake

Traditional Rhubarb Crumble & Custard

Cheese & Biscuits with Celery, Grapes
& Red Onion Chutney

Tickets only £50 per person



SATURDAY
04 MAY, 2024



DOORS OPEN
7:00 PM



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