

# SAXON HALL PRESENTS THE

# 19EIGHTIES



A TRIBUTE TO THE 70S & 80S

Live  
Music



## 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 £45 PER PERSON

PRICE INCLUDES TABLE WINE AND ENTERTAINMENT 'TIL MIDNIGHT



SATURDAY  
04 MAY, 2024



DOORS OPEN  
7:00 PM



01702 545554 | PHIL@SAXONHALL.CO.UK



WWW.SAXONHALL.CO.UK