



## December Dates

Friday 1st, Saturday 2nd,  
Friday 8th, Saturday 9th,  
Friday 15th, Saturday 16th

£56.95 per person

Drinks Reception at 7.00pm  
Dinner served at 8.00pm  
Dancing until 1.00am

*Dress code – Dress to impress*

# Gala Extravaganza Party Nights

Party in style this festive season.  
Our Gala Night includes...

Pomegranate Mimosa on Arrival

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3 Course Choice Menu

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Disco



# Gala Extravaganza Party Menu



Severn and Wye Smoked Salmon  
& Prawn Tian  
Dill Crème Fraiche, Lemon,  
Pea Shoots

Confit Chicken & Confit Duck  
Terrine (D)  
Prune & Armagnac Gel, Herb  
Crostoni

Butternut Squash, Sweet Chilli &  
Coriander Soup (G,D,V,VE)

Slow Cooked Shank of  
Welsh Lamb (G)  
Bubble and Squeak, Rosemary Jus

Roasted Fillet of Cornish Cod (G)  
Winter Herb Mash Potato,  
Sauce Vierge

Basted Roasted Turkey Breast  
Herb Stuffing, Chipolata  
Wrapped in Smoked Bacon,  
Roasted Potatoes, Festive Jus,  
Cranberry Sauce

Spiced Butternut Squash, Chickpea  
and Pepper Roulade (G,D,V,VE)  
Wild Mushrooms, Herb Roasted  
Potatoes, Tarragon Sauce (V)

*All served with a Selection of Seasonal  
Winter Vegetables*

Traditional Christmas Pudding  
(D,V,VE)  
Vanilla Anglaise, Brandy Butter

Baked Madagascan Vanilla  
Cheesecake (V)  
Blueberry Compote, Orange Crème

Penderyn Whiskey Tart  
Caramel Coulis, Hazelnut Praline

Mini Mince Pies

G = Gluten Free, D = Dairy Free, V = Vegetarian & VE = Vegan

All dishes may contain some traces of nuts. Please advise us if you are allergic to nuts or any other food items.

Please ask a member of the team if you wish to amend any item of a dish.





## Dates

Friday 17th, Saturday 18th  
November  
Sunday 10th, Sunday 17th  
December

£38.95 per person

Friday 24th, Saturday 25th  
November  
Thursday 7th, Wednesday 13th,  
Thursday 14th, Wednesday 20th,  
Thursday 21st, Thursday 22nd  
December

£42.95 per person

Drinks Reception at 7.00pm  
Dinner served at 8.00pm  
Dancing until 1.00am

Dress code – smart casual

# Plaza Party Nights

Pomegranate Mimosa on Arrival, 3 Course Choice Menu & Disco

Smooth Chicken Liver Pate  
Spiced Pear Chutney, Savory  
Granola, Artisan Croutons

North Atlantic Prawn Cocktail  
Marie Rose Sauce, Lemon,  
Granary Bread

Leek & Potato Soup (G,D,V,VE)  
Crispy Leeks

Slow Cooked Pork Belly  
Colcannon Mash Potatoes,  
Braised Apple

Butter Basted Roasted  
Turkey Breast  
Herb Stuffing, Chipolata  
Wrapped in Smoked Bacon,  
Roasted Potatoes, Festive Jus,  
Cranberry Sauce

Baked Salmon & Spinach  
En Croute  
White Wine & Chive Sauce,  
Roasted Potatoes

Roasted Beetroot, Feta & Pumpkin  
Wellington (G,D,V,VE)  
Thyme Roasted Potatoes, Sage Jus

*All served with a Selection of  
Seasonal Winter Vegetables*

Dark Chocolate & Clementine  
Torte (V)  
Caramelized Orange Gel,  
Chantilly Cream

Vanilla Cheesecake (V)  
Mulled Wine Spiced Winter  
Berries

Traditional Christmas Pudding  
(D,V,VE)  
Vanilla Anglaise, Brandy Butter

Mini Mince Pies

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# Plaza Party Lunches

Glass of Prosecco on Arrival, 3 Course Choice Menu & Disco

Smooth Chicken Liver Pate  
Orchard Fruit Chutney, Toasted  
Brioche

North Atlantic Prawn Cocktail  
Marie Rose Sauce, Lemon,  
Granary Bread

Leek & Potato Soup (G,D,V,VE)  
Crispy Leeks

Butter Basted Roasted  
Turkey Breast  
Herb Stuffing, Chipolata  
Wrapped in Smoked Bacon,  
Roasted Potatoes, Festive Jus,  
Cranberry Sauce

Baked Salmon & Spinach  
En Croûte  
White Wine & Chive Sauce,  
Roasted Potatoes

Cranberry, Chestnut & Brown  
Rice Timbale (G,D,V,VE)  
Herb Roasted, Vegetable Gravy

*All served with a Selection of  
Seasonal Winter Vegetables*

Dark Chocolate & Orange Tart (V)  
Caramelized Orange Gel,  
Chantilly Cream

Vanilla Cheesecake (V)  
Mulled Wine Spiced Winter Berries

Traditional Christmas Pudding  
(D,V,VE)  
Vanilla Anglaise, Brandy Butter

Mini Mince Pies



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## Dates

Friday 8th, Thursday 14th,  
Wednesday 20th, Friday 22nd

£35.95 per person

Friday 15th, Thursday 21st

£39.95 per person

Drinks Reception at 12.00pm

Lunch served at 12.30pm

Dancing until 4.30pm

Dress code – smart casual