

LUKE HINGLEY AS
Bubl  

AWARD WINNING AND ENDORSED BY
MICHAEL BUBL  

AT
the
Astbury

"There were times I thought that was me"
Michael Bubl  

SATURDAY 21ST NOVEMBER - FROM 7PM
  40 PER PERSON

**3-COURSE PRE-CHRISTMAS
EXTRAVAGANZA DINNER IN THE TPI**



PRE-ORDER REQUIRED

The Menu

STARTERS

Soup & Warm Bread (V)

Ham Hock & Pea Terrine, Onion Chutney, Croutons, Dressed Leaves

Smoked Salmon & Prawn Tian

Mushroom & Spinach Tartlet, Tarragon Crème Fraiche, Dressed Salad (V)

MAINS

Roasted Turkey, Sage, Onion and Apricot Stuffing, Pigs in Blankets, Herb Roast Potatoes, Glazed Roots, Seasonal Vegetables, Cranberry Sauce and Gravy.

Roast Pork Belly, Sage, Onion and Apricot Stuffing, Pigs in Blankets, Herb Roast Potatoes, Glazed Roots, Seasonal Vegetables, Cranberry Sauce and Gravy.

Pan Roasted Salmon, Crushed New Potatoes, Seasonal Vegetables, Dill Crème Sauce. Mushroom, Brie and Cranberry Wellington, Herb Roast Potatoes, Glazed Roots (V)

DESSERTS

White Chocolate & Raspberry Cheesecake, Berry Compote

Sticky Toffee Pudding, Vanilla Ice Cream

Black Forest Eaton Mess

Mince Pies

All allergen information is available on request.
(V) Vegetarian. (GF) Gluten Free (DF) Dairy Free