

# ROD STEWART TRIBUTE

Thursday 30<sup>th</sup> November 2023

This ultimate tribute show is dedicated to one of the biggest music legends of all time, the one and only 'Rod Stewart'! Garry brings his amazing sound and resemblance to this brilliant artist from the late 60's to the present day, which will have you spellbound from the very start of the show. With hits such as 'Maggie May', 'Da Ya Think I'm Sexy', 'Sailing' and many more...

Garry has performed this ultimate tribute worldwide for many years, appearing at prestigious venues along the way! Garry has also appeared on numerous TV productions including BBC, ITV, SKY TV, MTV and most recently on ITVs 'Loose Women' alongside Rod Stewart himself!

A show not to be missed!

£45 per person includes 3 course meal and show

Call 01702 899 222 to book



## Timings

*Some timings may alter slightly throughout the evening*

6.45pm to 7.15pm Guest arrival and Meal served  
*(your allocated arrival time will be given when booking)*

9.15pm Show commences

10.00pm interval

10.15pm Show resumes

11.00pm End of show

11.30pm Finish

# Menu

*We will require menu choices and any dietary requirements 14 days prior to show. Please be aware that some menu items may be subject to change.*

## Starter

Apple & Parsnip Soup (v, vg)  
served with Bread Roll (bread roll can be made vegan)

Ham & Orange Terrine, Sourdough Toast

Prawn Cocktail, Marie Rose Dressing, Brown Bread

Melon Carpaccio, Rocket & Pomegranate Salad (v, vg)

## Mains

### Roast Turkey

Fondant Potato, Sausage and Cranberry Stuffing, Yorkshire Pudding, Pigs in Blankets, Honey Glazed Parsnips & Carrots, Sautéed Brussel Sprouts with Chestnut Butter, Turkey Jus

### Thyme & Honey Roasted Ham

Fondant Potato, Sausage and Cranberry Stuffing, Yorkshire Pudding, Pigs In Blankets, Honey Glazed Parsnips & Carrots, Sautéed Brussel Sprouts with Chestnut Butter, Turkey Jus

### Butternut Squash

Sage, Onion and Cranberry Butternut Squash, Carrots, Parsnips, Fondant Potato & Seasonal Greens (v, vg)

### Salmon a L'Orange

Fondant Potato, Honey Glazed Parsnips & Carrots, Sautéed Brussel Sprouts with Chestnut Butter

## Dessert

Sticky Toffee Pudding with Custard

Vegan Chocolate Brownie (v, vg)

Fresh Fruit Platter (v, gf, vg)

*We cannot guarantee, but always do our best, to avoid cross contamination of nuts, gluten and other food allergens. Please when ordering, let us know about any dietary requirements so we can inform the Kitchen Team.*

### Deposits & Cancellations

*All bookings require full payment to secure your booking. Deposits per person will be forfeited should you decide to cancel your booking or party members fail to attend. Should a customer choose either to cancel in advance or not attend, regardless of the reason, it is the Royal Hotel's policy that the deposit or full payment is not refunded. Also, a customer deposit cannot be transferred to offset part of another customer's bill.*

*However, completely at management's discretion, deposits on tables for meals may be transferred to reserve a similar booking at a later date if cancelled with 30 days or more notice.*