



STARTER

Served with artisan bread & butter

Atlantic prawn cocktail, smoked paprika Marie Rose, lemon

MAINS

Traditional roast English turkey, roast potatoes, seasonal vegetables, stuffing, pigs in blankets, Yorkshire pudding and gravy

DESSERT

Festive pavlova, Chantilly cream, forest fruits in mulled wine syrup

Price

£35.00 per person normally priced at £41.50

Dates

Choose from either Friday 23rd or Saturday 31st January 2026

Times

Times 6 pm doors open, sit down at 7 pm and dancing until 11:30 pm



3 Course Set Menu is great value and convenient for groups that don't wish to be collecting pre orders

Vegetables are served family style to the table for guests to help themselves

An alternative Plant Based Menu is available and we can also accommodate all special dietary requirements.

*Accommodation for the event organiser is based on a minimum of 100 guests

ALLERGEN INFORMATION ALLERGIES, INTOLERANCE'S AND SPECIAL DIETARY REQUIREMENTS

We, Solton Manor and Invicta Food Design (IFD) take our responsibilities towards Food and Drink Safety & Allergies, very seriously.

By request, they can provide a full allergen matrix. In addition to this they are happy to adapt dishes to suit guest's requirements, where they can.

PLEASE NOTE We are keen that all special dietary requirements are looked after well. They are proudly offer Inclusive Food Menus, meaning we potentially use all of the 14 Allergens in our kitchens. We also have many items of shared equipment. Therefore it is not an allergen free area and there is always the potential for cross contamination, even with a thorough cleaning process between preparations.

We ask that any guests with special dietary requirements are made aware of this before attending the event. By attending the event they accept that despite our control measures we cannot guarantee an allergen free meal. They are therefore accepting responsibility and indemnifying us against any liability. IFD will therefore require:

- full dietary information for these guests
- a labelled table and seating plan to make sure they are served the correct food.

IFD may need to advise you to adapt your menu, and if required serve the guests with the special dietary requirements a completely different meal. If they are only informed of a guest with a severe or potentially life threatening food allergy on the day of the event they reserve the right to refuse to serve them food. This would be an absolute last resort and something we would only do in exceptional circumstances.

TERMS AND CONDITIONS OF BOOKING

1. Booking Confirmation

A non-refundable deposit of £10 per person, is required to secure your booking.

The booking is not confirmed until the deposit has been received and written confirmation issued.

Final numbers and payment must be confirmed no later than 14 days prior to the event.

2. Payments

Full payment is required by 14 days before event date. Payments can be made via bank transfer/card/invoice. Late payments may result in cancellation of the booking without refund of the deposit.

3. Guest Conduct

The client is responsible for the behaviour of your guests. We reserve the right to remove any guests whose behaviour is disruptive or unsafe.

Any damage to the venue or its property will be charged to the client.

Please note Solton Manor will provides security guards.

