



THE OVERLOOK HOTEL

AN IMMERSIVE EXPERIENCE

“Halloween 1920’s Themed immersive dining & theatre experience”

Thursday 31st October - £79.00 per person

Three Course Dinner Menu - Welcome cocktail on arrival

Doors open from 6:45pm - Show starts at 7:15pm

TO START

Spiced Pumpkin Soup (VG) (GF available)

Lightly spiced pumpkin & sweet potato soup with a hint of rosemary.

Goats Cheese & Pickled Beetroot Salad (V) (GF)

Oven baked goat’s cheese with pickled beetroot on a rocket salad, drizzled with a pomegranate dressing.

MAIN EVENT

All mains are served with roast potatoes, baton buttered parsnips & carrots with green beans.

Bloody Mary Roast Chicken Breast (GF)

Chicken breast stuffed with roasted peppers, red onions & mozzarella cheese, wrapped in streaky bacon topped with a rich bloody Mary tomato sauce & a hint of Vodka to steady the nerves!

Roasted Butternut Squash Boat (VG) (GF)

Half of a butternut nut squash, loaded with mixed vegetables, black rice & drizzled with a chimichurri vinaigrette.

FOR DESSERT

Chocolate Truffle Torte (VG) (GF)

Dressed with a strawberry coulee and a chocolate spider web!

Strawberry Eton Messy! (GF)

Meringue chopped with a sharp knife!
Whipped cream and strawberry chunks and sweet surprises.

VG - Vegan GF - Gluten Free V - Vegetarian

