

Dear Guest

Thank you for booking enquiry to attend our Take That 2 tribute Dinner Dance on Friday 12th March at The New Wheatsheaf conference and banqueting venue. Please find below this year's menu

after a great performance in 2009 we've got the boys back for their great tribute to the true pop legends! We're offering you a fabulous 4 course dinner a great show from Take That 2 and music till late with our DJ after the show...

Please Read the following Information which will be required to confirm your booking...

- Deposits of £10 per guest are required within 7 days of making your booking (bookings not confirmed with a deposit by this date will be automatically cancelled)
- The full balance of your booking are due by 1st March
- A pre order must also be submitted by the 1st March detailing each guests name, choice of starter, main course and dessert
- Details of any special dietary requirements (these will not be available on the night unless requested on your pre order)
- Doors open at 7pm and food service starts at 7:30pm prompt the venue will close at 12:30am.
- Our tables seat a minimum of 10 guests, if you party in less than 10 them you may be sharing a table with other guests..

If you would like to book your party or discuss any specific details or additional requirements please don't hesitate to contact me on 01977 556871 or via email to gilly@wheatsheaf.com

Yours sincerely

Gilly Newman

General Manager

Conference and Banqueting

Tel: 01977 556871

Email: gilly@wheatsheaf.com or events@wheatsheaf.com

Take That 2

12th March 2010

Starters

Cream of Vegetable Soup

served with warm bread roll & butter

Chicken Jamboree

Small pieces of Chicken in a tasty mayonnaise .served with fresh grapes

Fan of Melon

served with strawberry coulis & Fresh Fruit

Main Course

Roast Beef with Yorkshire Pudding

Prime topside of beef served in chef's special gravy with homemade Yorkshire pudding

Chicken Françoise

Steamed Chicken coated with a cream mushroom, and white wine sauce

Haddock & Prawns Veronique

Haddock and Prawn roll in a white wine cream grape sauce, garnished with Grapes.

Vegetable Lasagne

Desserts

Fruits of the Forest Crumble

served with fresh homemade custard

Citrus Lemon & Lime Bavarois

Blend of lemon & lime juice & zest in this light and delicate bavarois

Chocolate Hazelnut Teardrop

Toffee sponge, praline mousse and rich chocolate studded with hazelnuts and glazed

Coffee and chocolate after dinner mints

Celebrate in style at this event by pre booking your parties wine package and receive a 10% discount off the advertised price.....

(Offer only valid on orders received and pre paid a minimum 48 hours before the event)

Bin	Bottle
White Wine	
1 Vita Sauvignon-Chardonnay del Veneto Italy Fresh redcurrant and gooseberry, soft light almond	£10.95
2 Hardys Mill Cellars Semillon-Chardonnay, SE Australia Medium-bodied, crisp and peachy.	£11.95
3 Fortius Blanco, Navarra Spain Crisp, fresh and fruity.	£12.95
4 Vendange Pinot Grigio, California USA Ripe, dry melon and pear.	£13.95
5 Veramonte Sauvignon Blanc Reserva, Casablanca Valley Chile Crisp apple, grapefruit and lemongrass.	£14.95

Rosé Wine

6 Vita Sangiovese-Merlot Rosato, Daunia Italy Fresh sweet raspberries and strawberries.	£10.95
7 Pinot Grigio Rosato del Veneto, Collezione Marchesini Italy Dry and subtly raspberry.	£12.95
8 Vendange White Zinfandel, California USA Off-dry attractive fresh zingy strawberry.	£13.95

Red Wine

9 Vita Merlot-Cabernet del Veneto Italy Soft bilberry fruit.	£10.95
10 Hardys Mill Cellars Shiraz-Cabernet, SE Australia Very approachable, fruit-driven and distinctive with a persistent finish.	£11.95
11 Fortius Crianza, Navarra Spain Warm vanilla and rich cherry.	£12.95
12 Vendange Zinfandel, California USA Full-bodied, rich and spicy.	£13.95
13 Flagstone The Treaty Tree Chef's Red Reserve, Western Cape South Africa Spiced plums, a hint of mint.	£15.50

Sparkling Wine & Champagne

14 Asti Spumante, S. Orslo Italy Elegant yet rich fruity bouquet of this superb asti is matched by a deliciously concentrated flavor	£18.50
15 Codorníu Pinot Noir Brut Rosé, Cava Spain Ripe summer fruits.	£18.50
16 Duval-Leroy Fleur de Champagne, Brut Fresh and modern, soft and rich.	£28.50
17 Duval-Leroy Rose de Saignee Fleur de Champagne Brut Mouthfilling strawberry fruit	£39.50
18 Moët & Chandon Brut Impérial Flowery aroma, a long, biscuity flavour	£52.50
19 Dom Pérignon Brut Dry, complex, classic luxury.	£105.00

