

New Year's Eve Gala Dinner

Canapés & Drink on Arrival

Cherry Tomato & Roasted Red Pepper Soup

Served with Herby Croutons

Lemon Sole Florentine

Poached Fillet of Lemon Sole on a bed of Buttered Spinach finished with a light Cheese Sauce

Lemon Sorbet

Beef Wellington

Prime Fillet Steak encased with a Paté & Mushroom Duxcelle in a Puff Pastry Case
or

Barbrie Duck Breast

Roast Duck Breast finished with a rich Redcurrant Sauce
or

Parisian Mushroom Tart (V)

Puff Pastry Tart filled with pan-fried Mushrooms in a Cream and Brandy Sauce

Julienne of Carrots, Mange Tout, Stuffed Cabbage, Dauphinoise Potatoes

A Sumptuous Dessert from The Luxury Sweet Trolley

Served with Thick Double Cream

French & English Cheese Board

With a Selection of Biscuits

Coffee & Mints

Ring in the New Year with

Traditional Scottish Pipes

A Midnight Toast of Champagne / Bucks Fizz

New Year's Gift

Adults Only £55.00

Price includes:

Above Menu, Live Entertainment - Maxine Mazumder as Dusty Springfield and Disco

Terms & Conditions Of Booking

ALL PRICES LISTED ARE PER PERSON

DEPOSITS

A £10 non-refundable DEPOSIT is required for all persons attending any of our Christmas events by **FRIDAY 23rd JULY 2010**. For bookings made after Friday 23rd July 2010 – the deposit is required **WITHIN 7 DAYS OF BOOKING**.

Any reservations unsecured with DEPOSITS after these deadlines will be **AUTOMATICALLY CANCELLED** and the places resold.

BALANCE OF PAYMENT

FULL BALANCE is required for all persons by **THURSDAY 30TH SEPTEMBER 2010**.

Please note however that deposits are non-refundable therefore will not be deducted from the balance if guests are unable to attend (i.e. If a deposit of £140.00 is paid for a party of 14 and the numbers drop to 12 – ONLY £120.00 will be deducted from the balance).

For bookings made after Thursday 30th September 2010 the **FULL PAYMENT** is required **WITHIN 7 DAYS OF BOOKING**.

Any reservations without FULL PAYMENT (irrespective of deposits being paid) after these deadlines will be **AUTOMATICALLY CANCELLED** and the places resold.

ALL MAJOR CREDIT CARDS ACCEPTED.

MEAL TIMES & ORDERING

Ballroom Evenings - Arrival from 6.00pm, Sit Down 7.00pm.

Restaurant Evenings - Arrival from 7.30pm, Sit Down 8.30pm.

All Evening Events - Bar Closes 12.00am, Disco Finishes 12.30am.

Restaurant Lunches - Arrival From 12.00pm, Sit Down 12.45pm, Bar Closes 3.30pm, Finish 4.00/ 4.30pm.

Full details will be confirmed to the party organiser at least 3 weeks prior to the event along with a form for pre-ordering vegetarian meals/special diets and wines.

Vegetarian Main Courses will be available by **PRE-ORDER ONLY**.

REFUNDS

Any applications for refunds will have to be made in writing and will be evaluated on the circumstances behind the cancellation. Refunds will only be given at the discretion of The Management.

The Pavilion

Christmas
2010
lunches, party nights & cabarets



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Events in The Ballroom

Includes Christmas Meal followed by Live Entertainment Stated and Disco.

Saturday 27th November - £27.50
"Take-That & Party" Tribute to Take-That

Friday 3rd December - £29.50
"The Commitments"
Tribute to the Music of The Commitments

Saturday 4th December - £29.50
"The Professionals" Comedy Tribute Band

Tuesday 7th December - £27.50
"Counterfeit Abba"

Thursday 9th December - £27.50
Ollie Hughes as Robbie Williams

Saturday 11th December - £29.50
"Johnny 2 Bad" UB40 Experience

Monday 13th December - £27.50
"Lee Lard" – Tribute to Peter Kay

Wednesday 15th December - £27.50
"Mission Blue" – Motown Tribute

Thursday 16th December - £27.50
"The Beatles" – Tribute to The Beatles

Friday 17th December - £29.50
"Johnny 2 Bad" UB40 Experience

Saturday 18th December - £29.50
"Ultimate Madness" – Tribute to Madness

Monday 20th December - £29.50
"Mission Blue" – Motown Tribute

**Tuesday 21st &
Wednesday 22nd December - £29.50**
"Kick Up The 80's" –
Tribute to the Music of the 1980's

Thursday 23rd December - £29.50
"Counterfeit Abba"

Events in The Restaurant

Includes Christmas Meal followed by Live Entertainment Stated and Disco.

Saturday 27th November - £27.50
Ollie Hughes as Robbie Williams

Friday 3rd December - £29.50
Comedian – Jed Stone

Saturday 4th December - £29.50
Michael Bubl  Tribute

Friday 10th December - £29.50
Neil Diamond Tribute

Saturday 11th December - £29.50
Ollie Hughes as Robbie Williams

Monday 13th December - £27.50
"Take-That & Party" Tribute to Take-That

Wednesday 15th December - £20.00
Disco Only

Thursday 16th December - £27.50
Drag Artist - Tilly

Friday 17th December - £29.50
Ollie Hughes as Robbie Williams

Saturday 18th December - £29.50
"Almost Pink" – Tribute to Pink

Tuesday 21st December - £29.50
Drag Artist - Tilly

Wednesday 22nd December - £29.50
"Almost Pink" – Tribute to Pink

Thursday 23rd December - £29.50
Luther Vandross Tribute

Christmas Lunches - £13.95
To Include Christmas Meal Only
Wednesday 1st, Tuesday 7th
& Wednesday 15th December

Christmas Meal

Starter

Classic Italian Minestrone Soup
Served with Crusty Roll & Butter

Pavilion Prawn Cocktail
Succulent Prawns on a bed of Mixed Leaves
topped with Marie Rose Sauce
served with Brown Bread & Butter

Cornish Cheddar & Red Onion Potato Boats
Deep fried Potato Shells filled with Cornish
Cheddar and Red Onion
served with a tangy Tomato Salsa

Main Course

Roast Norfolk Turkey
Served with Chipolata & Seasoning

Parisian Mushroom Tart (V)
(By Pre-Order Only)
Puff Pastry Tart filled with pan-fried Mushrooms
in a Cream and Brandy Sauce

Pavilion Vegetable Lasagne (V)
(By Pre-Order Only)
Roasted Vegetables and soft Pasta Sheets
topped with a rich Cheese Sauce

**All Served with Baby Roast Potatoes,
Fresh Broccoli Florets and
Fresh Baton Carrots**

Dessert

Traditional Christmas Pudding
Served with Brandy Sauce

White Chocolate & Raspberry Roulade
Crispy Meringue layered with Raspberry Sauce,
Cream and White Chocolate Pieces

Chocolate & Amaretto Cheesecake
A Chocolate Biscuit base topped with Amaretto
Cheesecake, Chocolate Fudge Glaze and Hazelnuts

To Finish

Tea or Coffee, Mince Pies & After Dinner Mints