



Christmas Day

Starters



Butternut & Sage Soup (v/ve)

Butternut & Sage Soup.
Served with Rustic Bread

Prawn Cocktail

Succulent Green Water Prawns.
Served on a Bed of Iceberg Lettuce,
Drizzled with Marie Rose Sauce

Smoked Salmon & Prosecco

Parfait

Smoked & Poached Salmon & Prosecco
Parfait. Served with Toasted Brown
Bloomer Bread

Festive Nachos

Freshly Baked Tortilla Nachos, topped
with Mozzarella & Cheddar Cheese, Burnt
Beef Ends, Cranberry Sauce & Nacho
Cheese Sauce

Katsu Samosas (v/ve)

Served with Fresh Salad & Katsu Curry Sauce

Main Courses

Festive Roast Turkey

Served with Creamed Potatoes, Roast
Potatoes, Yorkshire Pudding, Stuffing,
Pigs in Blankets, Fresh Seasonal
Vegetables & Gravy

Roast Topside of Beef

Served with Creamed Potatoes, Roast
Potatoes, Yorkshire Pudding, Stuffing,
Pigs in Blankets, Fresh Seasonal
Vegetables & Gravy

Honey & Mustard Salmon

Freshly Baked Salmon, Glazed with Honey
& Mustard Sauce. Served with Hasselback
Potatoes, Tender Stem Broccoli & Carrots
with a Honey & Mustard Sauce

Grilled 8oz Sirloin

Cooked to your Liking, Homemade Chips,
Garden Peas & Fresh Dressed Garden Peas
& Pepper Sauce

Festive Burger

A Beef Burger, topped with Melted Cheese
& Loaded with Crispy Onions & Mixed
Peppers, Drizzled with Teriyaki Sauce.
Served with Skin on Fries & Coleslaw
Beef, Chicken or Vegetarian Options
Available

Wexford Chicken

A Butterfly Chicken Breast topped with a
Homemade Creamy Peppercorn Sauce
Mushrooms & Stilton Cheese. Served with
Homemade Chips, Peas, & Fresh Salad

Cumin Butternut Squash Wellington (v/ve)

A Butternut Squash & Lentil wrapped in Filo Pastry,
topped with Paprika, Onion Seeds & Parsley
Served with Hasselback Potatoes, Tender Stem Broccoli,
Carrots with Onion Gravy

Choice of Festive Desserts

Premier SteakHouse

Bar & Grill

Experience

The Magic Of Christmas

Stadium Leisure

190 Nottingham Road, Basford, NG5 1EG

Telephone: 0115 9705523

DiscoDine

THE ULTIMATE CHRISTMAS PARTY

Our 3 Course Christmas Fayre Menu & LIVE Entertainment from the DJ who brings you our popular theme nights! Perfect for Work Christmas Parties, Festive Night Out with Friends, or Just an Excuse to go out!



DJ
CHRIS VINYL

2024 Dates

Friday 6th , Saturday 7th
Friday 13th , Saturday 14th
Friday 20th , Saturday 21st

Prices

Friday - £26.99
Saturday - £29.99

This event is over 18s only, The event sells out fast, Secure your dates by calling 0115 9705523 to book your date. A £5 Deposit is required at the time of booking.

Christmas 2024 Prices

	Adult	Child (Under 10)
Christmas Lunch <small>2 Course Meal</small>	£10.99	
Christmas Fayre <small>(Evening Only)</small>	£21.99	£9.99
Christmas Day ★	£59.99	£19.99
Boxing Day	£24.99	£10.99

All bookings require a £5 Deposit Per Person, Except Christmas Day which is £10 Per Person

Payments must be paid in full by Monday 25th November, failure to do so may become a cancellation in your event with no refund. Management decision is final. For more details, please call us or speak to a member of the team

Festive Fayre

Our festive fayre menu is available in our Premier Steakhouse Restaurant, Wednesday - Saturday from 4/12/24, 6pm-9pm until Saturday 21st (Excluding Sundays) All bookings require a £5 deposit per person.

Starters

Butternut & Sage Soup (v/ve)

Butternut & Sage Soup
Served with Roll & Butter

Traditional Prawn Cocktail

Succulent Green Water Prawns.
Served on a Bed of Iceberg Lettuce, Drizzled with Marie Rose Sauce

Creamy Garlic Mushrooms (v)

Pan Fried Mushrooms, in a Homemade Creamy Garlic Mushroom Sauce. Served with Chargrilled Sourdough

Festive Nachos

Freshly Baked Tortilla Nachos, topped with Mozzarella & Cheddar Cheese, Burnt Beef Ends, Cranberry Sauce & Nacho Cheese Sauce

Pigs & Wings

Chicken Wings & Large Pigs in Blankets topped with a Sticky Honey & Mustard Sauce. Served with Cranberry Sauce & Sour Cream & Chive

Dip

Main Courses

Festive Roast Turkey

Served with Creamed Potatoes, Roast Potatoes, Yorkshire Pudding, Stuffing, Pigs in Blankets, Fresh Seasonal Vegetables & Gravy

Soy & Ginger Salmon

Freshly Baked Salmon glazed with Soy & Ginger Sauce, Served with Hasselback Potatoes, Tender Stem Broccoli & Carrots. Served with a Béarnaise Sauce

Festive Burger

A Beef Burger, topped with Melted Cheese & Loaded with Crispy Onions & Mixed Peppers, Drizzled with Teriyaki Sauce. Served with Skin on Fries & Coleslaw
Beef, Chicken or Vegetarian Options Available

Cumin Butternut Squash

Wellington (v/ve)

A Butternut Squash & Lentil wrapped in Filo Pastry, topped with Paprika, Onion Seeds & Parsley, Served with Hasselback Potatoes, Tender Stem Broccoli, Carrot & Onion Gravy

Roast Topside of Beef

Served with Creamed Potatoes, Roast Potatoes, Yorkshire Pudding, Stuffing, Pigs in Blankets, Fresh Seasonal Vegetables & Gravy

Grilled 8oz Rump

Cooked to your Liking, Homemade Chips, Garden Peas & Fresh Dressed Garden Peas & Pepper Sauce

Wexford Chicken

Butterfly Chicken Breast topped with Mushrooms, Peppercorn Sauce & Stilton Cheese. Served with Homemade Chips, Peas & Fresh Garden Salad

Chickenless Chiquin Flatbread(v)

Chickenless Chiquin with Onions and Peppers, Drizzled in Garlic Butter, Served on a Flatbread with Dressed Salad, Homemade Onion Rings, Skin-on-Fries & Red Cabbage Coleslaw

Choice of Festive Desserts Available on the Day