

GALA DINNER

Indulge in an evening of culinary excellence as we present our curated Gala Dinner menu. From irresistible appetisers to exquisite main courses, and mouthwatering desserts, our menu promises an unforgettable accompaniment to your evening. We've perfectly paired each of our dishes to a wine. Please see the wine list for more information on each of the selections.

STARTERS

Chargrilled Chicory Spears ^{Ve}

Served with caramelised onion houmous, pickled red onion and balsamic vinaigrette.

Perfectly paired with Sauvignon Blanc

Chicken & Apricot Terrine

Served with red onion chutney and toasted ciabatta.

Perfectly paired with Chenin Blanc

Smoked Salmon

Served with rocket, toasted ciabatta and a lime mayo.

Perfectly paired with Rosato

Chicken Liver & Brandy Pâté

Served with honey roasted figs, red onion chutney, toasted brioche and lamb's lettuce with a honey & mustard dressing.

Perfectly paired with Chardonnay

Prawn & Avocado Cocktail

On a salad of little gem lettuce and cucumber, topped with seafood Marie Rose sauce and served with a brown bread roll.

Perfectly paired with Chenin Blanc

Truffled Celeriac Soup ^{Ve}

Velvety celeriac soup infused with black truffle oil and non-gluten containing garlic croutons.

Perfectly paired with Sauvignon Blanc

Lettuce Tacos ^{Ve}

Filled with a tasty combo of kale, tenderstem broccoli, tomato, soybeans, mixed grains and a lime mayo.

Perfectly paired with Sauvignon Blanc

Mini Mezze ^V

Roasted red pepper houmous, pumpkin seeds, cucumber sticks, garlic yoghurt, feta cheese, cherry tomatoes and olives, served with flatbread for dipping.

Perfectly paired with Sauvignon Blanc

Adults need around 2000kcal a day. ^V Suitable for vegetarians. ^{Ve} Suitable for vegans. Our vegetarian and vegan dishes are prepared in the same areas as non-vegetarian/vegan ingredients and may be deep-fried in the same fryers as non-vegetarian/vegan ingredients. Therefore, they may be cross-contaminated and may contain **Milk** and **Eggs**. Please check the online menu via the QR code every time before ordering, even if you have dined with us before as ingredients and allergens can change. Products may not be available due to supply issues.



Image for illustrative purposes.

ALLERGEN & NUTRITIONAL INFORMATION



For allergen and nutritional information, simply scan the QR code. Even if you've dined with us before, please check it before ordering as ingredients and allergens can change. Our team cannot offer specific advice beyond our published information.

**THIS IS
WHAT WE DO**



Butlin's

ENTERTAINING
CONFERENCES & EVENTS

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MAINS

Slow Cooked Beef Bourguignon

Slow cooked beef pressed with caramelised onions, served with glazed vegetables, potato fondant and a port jus.

Perfectly paired with Shiraz

Baked Fillet of Cod

Topped with a lemon & herb crust, served with glazed vegetables and herbed potato mash.

Perfectly paired with Pinot Grigio

Chargilled Cauliflower Steak Ve

Served with glazed cabbage, caramelised onions, potato fondant and vegan gravy.

Perfectly paired with Sauvignon Blanc

Chicken Breast

Served with red cabbage, roasted parsnips, fondant potato and gravy.

Perfectly paired with Merlot

Slow Cooked Pork Belly

Served with buttered green beans, potato mash and a cider jus.

Perfectly paired with Shiraz

Beef Short Rib

Served with roasted parsnips, baby carrots, horseradish potato mash and red wine gravy.

Perfectly paired with Sangiovese

Chicken Supreme

Served with a mini ratatouille, pan-fried gnocchi and spinach purée.

Perfectly paired with Malbec

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DESSERTS

Chocolate & Caramel Mirror Cake

Non-gluten containing cake slice accompanied with green mango coulis, chocolate sauce and After Eight chocolate mint.

Baked Crème Brûlée Cheesecake Tart ✓

A ginger biscuit base with a vanilla cheesecake filling finished with a caramelised crust, served with a toffee sauce and fresh strawberries.

Sticky Toffee Pudding ✓

Warm sponge pudding studded with dates with a sticky toffee sauce.

Mango and Coconut Mousse ✓

Served with mango compote and a raspberry coulis.

New York-Style Cheesecake ✓

An indulgent creamy vanilla cheesecake topped with strawberry sauce and served with fresh blueberries and strawberries.

Boston Brownie ✓

Chocolate brownie topped with chocolate chips, served with vanilla ice cream and a Belgian chocolate sauce.

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GALA DINNER WINE LIST

RED

Sangiovese, Fontana D'Italia 12% 
A fruity and juicy wine with vibrant aromas of red fruit and a hint of violet.


Shiraz, Blass 13.5%
Rich blackberry and liquorice flavour with a cracked pepper spice overtone.


Merlot, Andes Peak 13.5%
Deep ruby-red in colour, with a nose that presents aromas of red fruits.

Malbec, Trivento Tribu 14%
Violet in colour, unoaked with plum and cherry flavours - light to medium body.


ROSÉ


Rosato, Fontana D'Italia 11% 
Ripe and fruity with delicious berry flavours and a refreshing finish.

Zinfandel Rosé, Pier 42 11.5% 
Bright salmon pink colour and fresh nose of raspberry and strawberry.


Pinot Grigio Blush, Principato 12% 
Appealing, lightly aromatic nose with redcurrant and cherry notes.

WHITE

Trebbiano, Fontana D'Italia 12% 
Refreshing with delicate aromas of white melon and citrus fruit characters.


Chenin Blanc, Flagstone 13% 
Aromatic bouquet with a combination of ripe melon and pineapple.


Sauvignon Blanc, Nandu 12.5%
Bright, vibrant apple and citrus fruits aromas, balanced by mouth-watering peach and melon flavours.

Pinot Grigio, Principato 12% 
Delicate, floral and fruity aromas with a hint of stone fruit. The palate is crisp with citrus characters and a limey and lightly spicy finish.

Chardonnay, Blass 13%
Rich in colour with deep golden highlights, elegant, delicate and complex.

CHAMPAGNE

Champagne, Mumm Cordon Rouge 12% 
Complex and perfectly balanced, the vibrant freshness and exuberant energy excite the palate.

Champagne, Mumm Le Rosé 12% 
Flavours of fragrant summer fruits and a long, bright finish, balanced by the sweetness of red berries.

Our drinks are served with a range of garnishes, please advise the team of any dietary requirements when ordering. All % alcohol figures are correct at time of printing, however, these can change throughout the year. Please ask a team member to see the product packaging for up-to-date information. All items on this menu are subject to availability and available to persons 18 years and over. Butlin's promotes responsible drinking. If you're lucky enough to look under 25, proof of age may be requested and only a valid passport or driving licence will be accepted.

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