



# Christmas Day

## Starters



**Tomato & Basil Soup (v/ve)**  
Served with Ciabatta

**Flat Cap Mushrooms**  
Topped with Steak Bacon, Stilton Cheese,  
Drizzled with Creamy Peppercorn Sauce

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

**Festive Nachos**  
Freshly Baked Tortilla Nachos, topped  
with Turkey Trimmings & Stuffing &  
Nacho Cheese Sauce

**Breaded King Prawns**  
Served with Fresh Salad &  
A Sweet Chilli Dip

**Salt & Pepper Squid**  
Served with Fresh Salad &  
A Garlic and Lemon Dip

**Cauliflower Bites (v/ve)**  
Battered Cauliflower in a Tangy Glaze  
Served with a BBQ Dip

## Main Courses

**Festive Roast Turkey**  
Served with Creamed Potatoes, Roast  
Potatoes, Yorkshire Pudding, Stuffing,  
Pigs, Fresh Seasonal Vegetables & Gravy

**Roast Topside of Beef**  
Served with Creamed Potatoes, Roast  
Potatoes, Yorkshire Pudding, Stuffing,  
Pigs, 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 Salad &  
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

**Pork Belly**  
Slow Roasted Belly Pork, Served with  
Creamed & Roast Potatoes, Tenderstem  
Broccoli, Carrots & A Pot of Gravy

**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  
**Steak House**  
Bar & Grill

Experience

**The Magic  
Of Christmas  
2025**

**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!



### 2025 Dates

Friday 5<sup>th</sup> , Saturday 6<sup>th</sup>  
 Friday 12<sup>th</sup> , Saturday 13<sup>th</sup>  
 Friday 19<sup>th</sup> , Saturday 20<sup>th</sup>

### Prices

Friday - £28.99  
 Saturday - £31.99

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 2025 Prices

	Adult	Child (Under 10)
<b>Christmas Lunch</b> <small>3 Course Meal - See Separate Menu</small>	£16.99	£9.99
<b>Festive Fayre</b> <small>(Evening Only)</small>	£22.99	£11.99
<b>Christmas Day</b>	£59.99	£19.99
<b>Boxing Day</b>	£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 24<sup>th</sup> 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 3/12/25, 6pm-9pm until and including 20/12/25  
 (Excluding Sundays) All bookings require a £5 deposit per person.

## Starters

Tomato & Basil Soup (v/ve)  
 Served with Ciabatta

Creamy Garlic Mushrooms (v)  
 Pan Fried Mushrooms, in a Homemade Creamy  
 Garlic Mushroom Sauce. Served with Ciabatta

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

Festive Nachos  
 Freshly Baked Tortilla Nachos, topped with  
 Turkey Trimmings & Stuffing & Nacho Cheese  
 Sauce

Pigs & Wings  
 3 Chicken Wings & 2 Large Pigs topped with a  
 Terriyaki Sauce. Served with A Sour Cream &  
 Chive Dip

Cauliflower Bites (v/ve)  
 Battered Cauliflower in a tangy glaze  
 Served with a BBQ Dip

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## Main Courses

Festive Roast Turkey  
 Served with Creamed Potatoes, Roast Potatoes,  
 Yorkshire Pudding, Stuffing, Pigs,, Fresh  
 Seasonal Vegetables & Gravy

Roast Topside of Beef  
 Served with Creamed Potatoes, Roast Potatoes,  
 Yorkshire Pudding, Stuffing, Pigs, 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

Grilled 8oz Rump  
 Cooked to your Liking, Homemade Chips,  
 Garden Peas & Fresh Dressed Salad & 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  
 Butterfly Chicken Breast topped with  
 Mushrooms, Peppercorn Sauce & Stilton  
 Cheese. Served with Homemade Chips, Peas &  
 Fresh Garden 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, Carrot & Onion Gravy

Vegan Shicken Flatbread (v/ve)  
 Shicken with Onions and Peppers, Served on  
 a Flatbread with Salad, Skin-on-Fries

Choice of Festive Desserts Available on the Day