

Palentine's

Candlelit Dinner & Dance in the Wild Boar Restaurant

Saturday 14th February 2026 7pm arrival | 7:30pm dinner | 12am finish

Appetizer

Ham Hock Terrine ~ Golden Beetroot Piccalilli Toasted Sour Dough

Roasted Butternut Squash & Nutmeg Soup Garlic & Herb Croutons ~ Warm Bread

Main Course

Pan Roasted Pancetta Wrapped Chicken ~ Red Wine Sauce

Roast Peppered Salmon ~ Leek and Mussel Sauce with Garlic White Wine and Saffron

Mushroom and Goats Cheese Wellington Tomato Sauce & Sauté Mediterranean Vegetables

Vegetable Selection

Dauphinoise & Garlic Thyme Roasted Potatoes ~ Cauliflower Cheese ~ Glazed Carrots

To Finish

Baked Vanilla & Biscoff Cheesecake ~ Toffee Sauce ~ Crumb ~ Vanilla Cram Bitter Chocolate Tart ~ Raspberry Compote ~ Chantilly Cream

3 Course Dinner & Dance ~ £40 per person

Add a bottle of Prosecco for £31 Luminista Prosecco DOC Brut ITALY Slightly dry with fruity notes of peach & apple

Add a bottle of House Champagne for £49.95
Champagne Nicolas Feuillatte Reserve Exclusive Brut FRANCE
France's no 1 Champagne, light, fresh and vibrant with intense, expressive
fruit & delicate bubbles

Accommodation available ~ please speak to our team for prices 01246 435226

https://www.sitwellarms.com/whats-on/

