



2011  
**THE VIKING HOTEL**  
BLACKPOOL  
Christmas Party Nights




## Welcome to the Talk of the Coast Christmas Parties

Join us for your Christmas Party night in the Talk of the Coast, The Northwest's leading cabaret venue, and let us wine and dine you in style!


Start the night with a mouth watering 4 course meal, served at your pre-booked table for the evening. Then sit back and enjoy the fabulous talents of our resident compere Mr Buddy Lee, joined by the ever popular duo Oxygen and superb vocalist Carol Kaye, accompanied by the spectacular Sensation Dancers!

End your evening dancing to our resident DJ 'til late. For those taking advantage of our comfortable accommodation, enjoy an all-you-can-eat buffet breakfast, served in our sea view restaurant.

**Full Cabaret Floor Show Featuring:**

- Our resident comedian Buddy Lee
  - Vocalist Carol Kaye
  - Fabulous duo 'Oxygen'
  - The Sensation Dancers
  - Resident DJ
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**Your Evening Includes:**

- Sumptuous four course traditional menu
  - Same seating all evening
  - Fabulous live entertainment
  - It all starts at 7pm...
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# Party Nights Price Guide

Prices shown are per person. All prices include VAT @ 20%.  
Party nights with accommodation include breakfast.  
Menus from 25th-30th Dec are created daily, please enquire at  
time of booking.



December	Meal and show with accommodation	Meal and show only
Fri 2nd, 9th, 16th	£61	£32
Sat 3rd, 10th, 17th	£72	£34
Sun 11th, 18th	£36	£20
Tues 13th	£39	£22
Tues 20th	£36	£22
Weds 14th	£39	£22
Weds 21st	£36	£22
Thurs 15th	£43	£27
Thurs 22nd	£36	£22
Friday 23rd	£36	£22
Christmas Eve		£24
Christmas Day Lunch		£39 Adults £22 Children
Christmas Day Night		£24
Mon 26th		£24
Tues 27th		£24
Friday 30th		£24
New Years Eve		£52

## Party Nights Menu



### Starters

Home made cream of vegetable soup (v)

Chef's own chicken liver pâté flavoured with brandy and served with Cumberland sauce

Pan fried garlic mushrooms finished with cream and fresh parsley (v)

Chilled honeydew melon nest filled with fresh fruit (v)

### Main courses

Roast turkey served with Cumberland stuffing, cranberry relish and meat juice gravy

Traditional sirloin of beef with horseradish sauce and rich meat gravy

Homemade Christmas vegetable roast accompanied with herb roasted butternut squash and a tomato, cranberry and red wine sauce (v)

### With

Buttered baton carrots, buttered sprouts and roast potatoes

### Sweets

Dark and white chocolate terrine on chocolate lattice

Christmas pudding with brandy sauce

Lancashire and Cheddar cheese and biscuits

Freshly percolated coffee and after dinner mints

