

## 90s party night

27th March 2020

7.30pm - 12.30pm

£15 - Including arrival drink of the 90s cocktail - Sex on the Beach - arrive 7.30pm

£30 - Including pre-event two course dinner - arrive at 6.30pm

In-house disco with all the tunes from the 90s.  
Prize for the best dressed (fancy dress if you feel comfortable).  
90s style cocktails.

### Starters

Goats Cheese Salad with Fresh Cranberries,  
Pecan Nuts and Balsamic Dressing

Onion Bhaji Scotch Egg with Ruby Chard Salad Leaves  
and Mint Yoghurt Dressing

### Main Courses

Chinese Style Pork Belly with Asian Salad  
and Spicy coated Sweet Potato Wedges

Roasted Nut and Apricot Loaf served with a  
Mediterranean Cous-Cous and Basil Dressing (Veg)(Vegan)

## Murder Mystery

3rd April & 11th September 2020

7pm - 11pm

£35pp

Money Penny Productions



### To Start

Roasted Mediterranean Vegetable Bruschetta (Veg)(GF)  
Homemade Fish Cakes served with a Spring Onion and Chilli  
Dressing (GF)

Mini Spiced Rum BBQ Ribs served with a Rum Slaw

### Main Course

Braised Beef in a Rich Red Wine Reduction served with a  
Horseradish Mash and Seasonal Vegetables.  
Wild Mushroom and Mediterranean Risotto served with Chunky  
Crusty Garlic Bread (Veg)(GF)

Pan Fried Sole topped with Capers & served with roasted new  
potatoes and seasonal vegetables

### Dessert

Sticky Toffee Pudding served with Ice-Cream  
Blackcurrant Crumble served with Crème Anglaise (Vegan)(GF)  
Lemon Cheesecake served with a Berry Compote

## Only Fools Visits Faulty Towers

24th April 2020 • 7pm - 11pm • £35pp

Comedy Dining are pleased to bring together two iconic shows, after our success with Only Fools and 3 Courses and Fawly Towers, we now have Fools @ Fawly Towers! Four professional actors will portray different characters during the evening entertainment including, Basil, Del Boy, Rodney, Manuel, Uncle Albert, Trigger, Sybil, Boycie, Slater, Raquel, Tony and Cassandra. Boycie has organised a surprise 50th Birthday Party for Del Boy and has booked the function Suite at Fawly Towers, Basil is not happy, but Sybil is looking forward to a fabulous night. Rodney and Cassandra have got the message that it is Fancy Dress party, any guesses who they will arrive as? Uncle Albert tries to organise a sing a long, as only he can! Grand Finale with Raquel and Tony - don't miss this. All the above and a superb three course meal, LOVELY JUBBLY.



### To Start

Roasted Mediterranean Vegetable Bruschetta (Veg)(GF)  
Homemade Fish Cakes served with a Spring Onion and Chilli Dressing (GF)  
Mini Spiced Rum BBQ Ribs served with a Rum Slaw

### Main Course

Braised Beef in a Rich Red Wine Reduction served with a Horseradish  
Mash and Seasonal Vegetables.  
Wild Mushroom and Mediterranean Risotto served with Chunky Crusty  
Garlic Bread (Veg)(GF)  
Pan Fried Sole topped with Capers & served with roasted new potatoes  
and seasonal vegetables

### Dessert

Sticky Toffee Pudding served with Ice-Cream  
Blackcurrant Crumble served with Crème Anglaise (Vegan)(GF)  
Lemon Cheesecake served with a Berry Compote

## Tribute Night with Abba

29th May 2020

7.30pm - 11pm

£15 - Tribute night 8pm

£30 - Tribute night with  
two course pre-show  
meal 6.30pm



The Abba Girls perform as a female tribute duo. They perform all the Abba hits, lots of party music, with lots of costumes and lots of fun!!! Singing the biggest hits, you love to sing along to, and all dressed in the height of 1970's glam-Swedish fashion.

### Main Courses

Beef Bourguignon with Colcannon mash  
and Seasonal Vegetables (GF)

Mediterranean Wellington served with  
Colcannon Mash, Vegetarian Jus and Seasonal Vegetables (Veg)

### Desserts

Warm Chocolate Brownie Topped with Ice-Cream (Vegan)(GF)  
Lemon Tart served with Chantilly Cream and Lemon Curd

(Vegan options available from our vegan menu)

## Tribute Night with Dirty Dancing

5th June 2020

7.30pm - 11pm

£15 - Tribute night 8pm

£30 - Tribute night with  
two course pre-show  
meal 6.30pm



This tribute show is still selling out long after the blockbuster movie. Adapted from the timeless film made in 1987, this show will take you back in time. With all your favourite songs and dance routines, Louise Kenny (acclaimed choreographer) brings the film back to life. This amazing Dirty Dancing Tribute Show is still in great demand as it features all the main songs and dances from the film.

Louise Kenny produces amazing show after show, she may no longer perform in the Dirty Dancing Tribute Show, but her dancers are specially selected and highly trained.

### Main Courses

Beef Bourguignon with Colcannon Mash and Seasonal Vegetables (GF)

Mediterranean Wellington served with Colcannon Mash,  
Vegetarian Jus and Seasonal Vegetables (Veg)

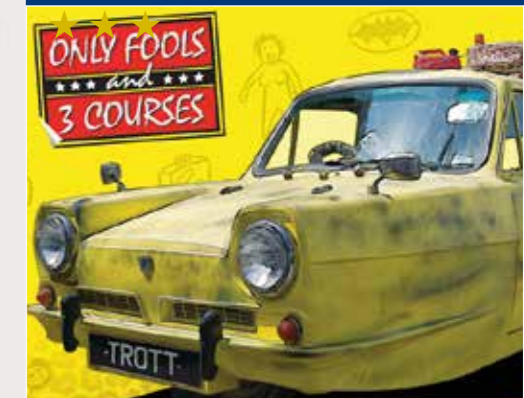
### Desserts

Warm Chocolate Brownie topped with Ice-Cream (Vegan)(GF)

Lemon Tart served with Chantilly Cream and Lemon Curd

(Vegan options available from our vegan menu)

# 2020 FORTHCOMING EVENTS



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Full details of current prices & booking terms and conditions can be found on our website.

All prices are correct at the time of going to print however maybe subject to change.



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## Valentines Dinner

Friday 14th February 2020

7pm -10pm

£35pp

A lovely treat for someone special in your life. Live Pianist. Upgrade your bedroom to include half a bottle of wine and rose on arrival - £25

### Menu

#### Starters

Share & Tear Garlic Flat Bread topped with Mediterranean Roasted Vegetables  
Halloumi served on Toasted Chunky Bread with a Sweet Chilli Sauce (Veg)(GF)  
Spiced Rum BBQ ribs served with Rum Slaw

#### Main Courses

Barnsley Chop served with a Mustard Mash and Pea Puree topped with a Mint & Red Wine Sauce

Boz Steak served with Hand Cut Chunky Chips, Cherry Tomatoes and Flat Mushroom

Tandoori Cauliflower Steak served with a Carrot Mash and Chilli Dressing (Veg)(GF)

#### Desserts

Eaton Mess  
Lemon Compote served with Homemade Shortbread (Veg)  
Selection of Cheese and Biscuits to Share with Homemade Chutney

## Only Fools and Three Courses

21st February &

3rd July 2020

7pm - 11pm

£35pp

Join us for the dinner event of the year. which combines fine food and comedy action, served up Only Fools & Horses style.

Marlene & Boycie are hosting a Gala Dinner, but will things go to plan with Del, Rodney and Uncle Albert on the guest list?

Expect a BIG FUN NIGHT OUT in a friendly party atmosphere with some of the finest comedy actors in the land, produced to the highest standards with your enjoyment at the top of the menu.

#### Starters

Parsnip & Sweet Potato Soup with Garlic Croutons (Veg)(Vegan)  
Chicken and Apricot Terrine with Green Grape Chutney and Toasted Brioche

#### Main Courses

Pan Fried Pork Steak topped with Tomato Chutney and Melted Cheese served with Parsley Mash and Roasted Mediterranean Vegetables

Thai Green Vegetable Curry served with Basmati Rice, Garlic Naan Bread and Cucumber Raita (Veg)(Vegan)

Pan Fried Sole topped with Capers & served with roasted new potatoes and seasonal vegetables

#### Dessert

Lemon Posset served with Homemade Shortbread Fingers (Veg)  
Warm Treacle Tart topped with Vanilla Custard



## 80s party night

6th March 2020

7.30pm -12.30pm

£15 - Including arrival drink of the 80s cocktail (Woo Woo) - arrive 7.30pm.

£30 - Including pre- event two course dinner-arrive 6.30pm.

In-house disco with all the tunes from the 80s. Prize for the best dressed (fancy dress if you feel comfortable). 80s style cocktails

#### Starters

Classic Prawn Cocktail with Marie Rose Sauce  
Fanned Cantaloupe Melon with Forest Berries and Raspberry Dressing (Veg)(Vegan)

#### Main Courses

Lamb Stew with Pearl Barley and Herb Dumplings  
Served with Cream Potatoes

Baked Aubergine Stuffed with Roasted Vegetables, Topped with Cheese and Served with New Potatoes (Veg)(Vegan)

## Mother's Day Carvery

Sunday 22nd March 2020

12:30 - 3pm

PRICE: £20 Adult & £10 Child (aged up to 13 years old)



#### Starters

Classic Prawn Cocktail with Avocado (GF)  
Leek & Potato Soup (Veg)(Vegan)  
Crispy Salted Squid with a Garlic Mayonnaise Dip

#### Main Courses

Roasted Gammon - Baked with a Honey and Mustard Glaze  
Roast Beef - Slow Cooked with a Beef Dripping Glaze  
Roast Pork - Topped with an Apple and Sage Glaze

Fresh from the kitchen (cooked to order so please allow cooking time)  
Butternut Squash, Beetroot & Feta Bake (Veg)(GF)  
Pan Fried Sole served with Capers

#### Dessert

Apple and Blackberry Crumble (veg)(GF)  
Gin Fizz Lime and Elderflower Cheesecake, served with a Mini G&T (GF)  
Sticky Toffee Pudding served with Custard

## Tribute to Luther Vandros /Stevie Wonder /Soul & Motown

14th March &

13th November 2020

7.30pm - 11pm

£15pp - Tribute night 8pm

£30pp - Tribute night with two course pre-show meal 6.30pm

An evening of Soul and Motown & a tribute to Luther Vandros with the amazing Matthew Winchester. Matthew is an astonishing singer and performer who has been entertaining audiences with his soul show all over the world for the past 20 years. Matthew will be bringing you some Motown greats like 'My Girl' and 'Treat Her Like A Lady' by The Temptations and 'Reach Out' by The Four Tops to name a few.

#### Main Courses

Beef Bourguignon with Colcannon Mash and Seasonal Vegetables (GF)  
Mediterranean Wellington served with Colcannon Mash and a Vegetarian Jus and Seasonal Vegetables

#### Desserts

Warm Chocolate Brownie topped with Ice-Cream (Vegan) (GF)  
Lemon Tart served with Chantilly Cream and Lemon Curd

## Easter Sunday Carvery

Sunday 12th April 2020

12:30 - 3pm

PRICE: £20 Adult & £10 Child (aged up to 13years old)

Free Easter Egg for Children.

#### Starters

Smoked Salmon and Prawns with a Dill and Lime Dressing (GF)  
Roasted Pepper and Tomato Soup (Veg)(Vegan)  
Chicken Liver Pate served with Melba Toast and Homemade Onion Chutney

#### Main Courses

Roasted Gammon - Baked with a Honey and Mustard Glaze  
Roast Beef - Slow Cooked with a Beef Dripping Glaze  
Roast Pork - Topped with an Apple and Sage Glaze

Fresh from the kitchen (cooked to order so please allow cooking time)  
Butternut Squash, Beetroot & Feta Bake (Veg)(GF)  
Pan Fried Sole served with Capers

#### Dessert

Apple and Blackberry Crumble served with Ice-Cream (Veg)(GF)  
Gin Fizz Lime and Elderflower Cheesecake, served with a Mini G&T  
Hot Cross Bun and Butter Pudding served with Custard

(Vegan options available from our vegan menu)



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