



A Night To Remember

Check in to the hotel from 3.00pm onwards. In the evening join us for a glass of champagne cocktail before sitting down to a spectacular meal prepared and presented by our award winning chefs.

After your meal return to your Atrium bedroom where a bottle of champagne will be waiting on your balcony for you to enjoy whilst you watch the celebrated Tenor, Martin Toal, plus special guests, violinist, Emily Wainwright and female vocalist Kayley Rose perform a night of Romantic Classics in the glorious Atrium Water Garden.

The following morning enjoy breakfast in **The Harris Restaurant** with spectacular views of Douglas Bay.

What better way to treat the one you love than with an evening of superb food and entertainment at the world famous Sefton Hotel.

To make a booking or for more information please call

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A Night To Remember

Saturday 11th February 2012



Programme of Events

Martin Toal

Dinner Menu

From

- 15.00 Arrive and check-in to your Atrium bedroom
- 19.30 Pre-dinner drink in the Atrium Water Garden
- 20.00 A candle-lit meal to enjoy, sitting down with a bottle of wine to share, to a spectacular meal prepared and presented by our award winning chefs.
- 21.30 Guests will be asked to return to their bedrooms to view the performance from their private balcony.

Following the performance you are welcomed back to the Garden room for Cheese & Port

Based on two people sharing all of this priced at £259.00

"Martin Toal is, by a long way, the finest Tenor we have ever used at this festival. We like his balance of classical opera, rousing Italian songs and music from the musicals"

James Middleton
Secretary of Manchester Italian Festival

To view information on the night's performer please visit:

www.martintoal.com

Char-grilled pickled and marinated vegetables with Szechuan pork and tiger prawns, garnished with micro salad and a sesame and soy dressing



Yoghurt sorbet with toasted pistachios



Roasted loin of venison on a sweetcorn puree accompanied by tempura of tender stem broccoli, parmentier potatoes and thyme glazed butternut squash.

Served with a savoury jus



Dark chocolate nemesis

with toasted marshmallow and raspberry ice cream



Cheese and port

