

LET'S BE FRANK

THE *Swing* REVIVAL SHOW

SATURDAY 20TH DECEMBER, RUSHTON HALL HOTEL & SPA



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THE *Swing* REVIVAL SHOW

EXPERIENCE A NIGHT OF TIMELESS ELEGANCE AT RUSHTON HALL FOR THE PREMIERE OF LET'S BE FRANK

Step into the golden age of swing as Let's Be Frank - The Swing Revival Show makes its spectacular debut at the stunning Rushton Hall Hotel. This exclusive evening promises an unforgettable blend of world-class entertainment, fine dining, and old-school glamour in one of Northamptonshire's most breathtaking settings.

Your evening will begin with a glass of champagne on arrival, setting the tone for an immersive journey into the sounds of Sinatra, the Rat Pack, and the big band greats. Indulge in a sumptuous three-course meal in Rushton Hall's elegant Orangery before the magic truly begins.

Led by exceptional talent and backed by a full live band, this bespoke show brings the timeless charm of swing into the modern era with a contemporary twist. Expect powerful vocals, a stunning show and an atmosphere reminiscent of the legendary Las Vegas clubs of the 1950s.

Date: Saturday 20th December

Tickets: £95 per person

MAKE IT A NIGHT TO REMEMBER

Enhance your experience with an overnight stay in one of Rushton Hall's luxurious rooms. Enjoy full access to the Stableyard Spa, a restful night in a beautifully appointed bedroom, and a delicious full English breakfast the next morning.

Room packages include two tickets to Let's Be Frank and are priced as follows:

Classic Double - £400

Superior Twin/Double - £420

Luxury Twin/Double - £440

State Double - £460

Four Poster - £600

This is more than just a show - it's an immersive celebration of music, style, and sophistication. Join us for an unforgettable evening where swing reigns supreme.

Please contact us to book tickets and make your reservation

☎ 01536 713 001 | ✉ sales@rushtonhall.com | 🌐 www.rushtonhall.com



RUSHTON HALL
HOTEL & SPA

THREE COURSE MENU

STARTERS

SPINACH, WATERCRESS & POTATO VELOUTÉ
Homemade Bread & Butter

HAM HOCK & CHICKEN TERRINE,
Roast Garlic Mayonnaise, Pickles

PEA & MINT PANNA COTTA
Local Asparagus, Rhubarb Gel

MAINS

HERB CRUSTED LOIN OF LAMB
Thyme Potato Puree, Local Asparagus, Glazed Carrot, Madeira Jus

WILD SEA BASS
Jersey Royal Potato Pressing, Fine Beans, Shallot & Tarragon Butter Sauce

BUTTERNUT SQUASH, SPINACH & FETA PITHIVIER
Roasted Garlic Mash, Charred Broccoli, Pea & Spring Herb Sauce

DESSERT

CHOCOLATE DELICE
Cappuccino Ice Cream

RHUBARB CRUMBLE TART
Crème Anglaise

CHEESE SELECTION

If you have any allergies, please get in touch, and we'll provide a tailored menu to suit your needs.

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