



Sample Pre-theatre Dining Menu

STARTERS

Courgette and leek soup with garlic croutons and goats' cheese.

Cured meats with celeriac remoulade, pickled vegetables and toasted ciabatta.

Thai spiced fish cake with tomato and chilli jam, cucumber salad and coriander.

Beetroot and orange salad with tarragon mayonnaise and toasted hazelnuts.

MAINS

Grilled pork loin steak with ratatouille, garlic and rosemary roast baby potatoes.

Lemon and thyme roast breast of chicken with fondant potato and mushroom cream sauce.

Fillet of bream with black olive pomme purée, pak choi and saffron sauce.

Four cheese tortellini with toasted pine nuts and sage brown butter.

DESSERTS

Lemon curd and blueberry Eton mess.

Profiteroles served with chocolate sauce and strawberries.

Selection of cheese and biscuits.

Fresh fruit salad with raspberry sorbet.

COFFEE

Coffee and petit fours.