

**TWO COURSE SET MENU £20.50 -THREE COURSE SET MENU £26.50**

**TABLE NUMBER**

**NUMBER IN YOUR PARTY**

**NAME OF YOUR PARTY** .....

We would be grateful if you could settle your bill prior to the performance

## *The Wicker Husband*

Friday 11 March to Saturday 26 March

**FRESHLY MADE BREAD, OIL AND OLIVES PLATTER** G (wheat) *Vegan option available*

**HOMEMADE ROASTED RED PEPPER & CHERRY TOMATO SOUP** *Vg*

With herb croutons C

**CHICKEN LIVER PARFAIT WITH RED ONION MARMALADE**

Served with oatcakes S, Mk

**SMOKED HADDOCK & LEEK TART WITH CREAMED HORSERADISH**

F, G(wheat), Mk

**BREADED TURKEY ESCALOPE**

With a mushroom, red wine & thyme sauce, served with bacon & cheese saute potatoes Mk, A, G(wheat)

**LAMB & APRICOT TAGINE**

Served with a vegetable cous cous S, G(wheat)

**PAN FRIED SEABASS ON PUY STYLE LENTILS**

With a tomato, lemon & basil sauce F

**BETROOT, SWEET POTATO & RED ONION TAGINE** *Vg*

Served with a vegetable cous cous G(wheat)

**CHARGILLED VEGETABLE MOUSSAKA** *V*

Served with garlic bread & salad garnish Mk, G(wheat)

All main courses are served with a bowl of fresh seasonal vegetables for the table

**COLD CARAMEL APPLE PIE WITH CREAM** Mk, G(wheat)

**MANGO & PASSION FRUIT TRIFLE** E, Mk

**VEGAN CHOCOLATE & COCONUT PUFF PASTRY CROWN** *Vg* G(wheat)

**FRESH FRUIT SALAD**

**SELECTION OF ENGLISH CHEESE & OATCAKES (£2.50 supplement)**

With spiced onion chutney Mk, C

**COFFEE & TEA** available from £2.50

**CREAM TEAS** £7.50 - Available after matinée performances, please pre-order before the show. Homemade Scones with Clotted Cream, Strawberry Jam and a Pot of Tea Mk, G(wheat)

### **ALLERGENS**

**P** peanut, **N** nuts, **Mk** milk, **G** gluten, **E** eggs, **F** fish, **S** sulphates, **C** celery, **M** mustard, **So** soya, **Ss** sesame, **Cr** crustaceans, **L** lupin, **Mol** molluscs, **A** alcohol. **V** Vegetarian, **Vg** Vegan

Service charge at your discretion. Where possible produce has been sourced locally.