

THE
WATERMILL
THEATRE

Restaurant and Bar

TWO COURSE SET MENU £18.50 - TABLE NUMBER

NUMBER IN YOUR PARTY

NAME OF YOUR PARTY

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

Lone Flyer Menu

Freshly Made Bread, Oil & Olive platter G (wheat), Vegan option available

SLOW ROASTED PORK BELLY

Served on a bed of Crushed Potatoes & Braised Red Cabbage
With a Cider & Thyme Sauce S, Mk, A

PAN FRIED SEA BREAM

Served on a Bed of Stir Fried Vegetables & Noodles
With a Ginger, Sesame & Soy Sauce G (wheat), E, So, Ss, F

RED ONION, BEETROOT & SWEET POTATO TAGINE v

Served on a Bed of Vegetable Cous Cous G(durum wheat)

WILD MUSHROOM, STILTON & SPINACH WELLINGTON

Served with Potatoes and Creamy Peppercorn Sauce G (wheat), Mk

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

GLUTEN FREE MIXED BERRY CHEESECAKE Mk, E

CHOCOLATE & COCONUT MOUSSE v So

CARAMEL APPLE FOOL WITH BISCOTTI Mk, G(wheat)

FRESH FRUIT SALAD

COFFEE AND TEA available from £2.25

CREAM TEAS £6.95

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 vegan

To book for Christmas Dinner & Parties - please enquire at restaurant@watermill.org.uk

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