



Pre-Show Set Menu

£35 for 3 courses (per person)

£28 for 2 courses (per person)

Starters

Tempura King Prawns – served on a bed of rocket and a choice of either sweet and sour or sweer chilli dip

Charcuterie Board – Serves 1 or can be made as a sharing starter – peppered salami, parma ham and chorizo, brie and cheddar, served with olives, balsamic olive oil and a selection of pickles and a warm ciabatta.

BBQ Sweetcorn Ribs – Served on a bed of spinach, with a sticky BBQ sauce

Mains

Pan roasted chicken breast – with colcannon mash potato served with long stem broccoli mangetout and a wild mushroom white wine cream sauce

Boneless BBQ Glazed Pork Belly Ribs – Served with sweet potato fries and a crisp dressed salad and slaw

Pan Fried Lemon Sole – Served with a Lemon caper butter, new potatoes and long stem broccoli

French Ratatouille – with layers of aubergine, courgette and tomato on a flavourful tomato ragu topped with fresh basil, thyme and vegan cheese. Served with gnocchi and toasted ciabatta

Desserts

White Chocolate and Raspberry Cheesecake – Served with vanilla bean ice cream

Warm gooey Chocolate brownie – topped with homemade butterscotch sauce, with ice cream, cream or custard

Eton Mess – Layers of meringue, Chantilly cream and a fruit compote and fresh fruit