

PRE THEATRE MENU

2 COURSES 31 – 3 COURSES 39

STARTERS

Celeriac steak

Salsa verde, rocket, toasted walnuts (ve)

Pumpkin and ricotta ravioli

Roasted pumpkin, sage, pumpkin seeds (v)

Pan-fried mackerel fillet

Marinated beetroot, fennel, caperberries, golden beetroot gel

MAIN COURSES

Sweet potato & fig roast

Sauteed kale, toasted walnuts, vegan gravy, crispy sage (ve)

Poached salmon

Quinoa salad, tenderstem broccoli, lemon cream sauce

Sage and sausage stuffed turkey roulade

Roasted carrots and parsnip, cranberry sauce

PUDDINGS

Searcys Christmas pudding

Brandy sauce (v)

Cave aged cheddar

Apple and cider chutney, crackers (v)

Ice-cream and sorbet selection (veo)

Please inform us of any allergies or dietary requirements.
A discretionary 12.5% service charge will be added to the final bill.