



## PRE SHOW TASTERS

**Marinated Olives**  
Infused with herbs and zest to  
awaken your palate 3.50

**Bakers Basket**  
Mixed bloomers, balsamic and olive  
oil dip, butter 4.00

Contains: Gluten, Milk, Sulphur Dioxide

# Showstopping FOOD & DRINK

## OPENING ACTS



**Soup of the Day**  
Served with crusty bread and  
butter 6.50


Please ask your server for allergen  
information

**Honey & Soy Duck**  
Strips of marinated duck on an  
Eastern style salad of bean shoots,  
carrots and savoy cabbage  
garnished with red chillies and spring  
onions 7.00

Contains: Soybeans

**Baked Camembert**  
Deep fried in a rosemary crumb with a  
melting centre, watercress salad,  
cranberry dressing 7.50

Contains: Egg, Gluten, Milk,



**Avocado & Prawns**  
King prawns on a heritage tomato  
and radicchio salad, avocado cream,  
seafood dressing 8.00

Contains: Crustacean, Eggs, Milk,  
Soybeans

**Wild Mushroom Tart**  
Pan fried mushrooms in a tarragon  
white sauce encased in puff pastry  
with a balsamic glaze & green salad  
7.50

Contains: Gluten, Sulphur Dioxide

## THE MAIN EVENT

### Made for sharing

#### Lamb & Shiraz Pie | Serves 2

A feast of diced lamb in a red wine gravy with  
rosemary encased in short crust pastry, accompanied  
by buttered mashed potato, honey glazed roasted root  
vegetables and gravy

26.00

Contains: Celery, Gluten, Milk, Mustard, Sulphur Dioxide

#### Roasted Chicken | Serves 2

Taking centre stage, a whole roasted chicken  
marinated in buttered herbs and quartered,  
surrounded by skin on fries, corn on the cob, garlic  
puccia bread and firey mayonnaise

28.00

Contains: Egg, Gluten, Milk, Mustard, Soybeans

#### Aromatic Chicken Curry

The ultimate curry experience of diced chicken and  
vegetables in a tangy, fragrant Malabar sauce, served  
with coriander basmati rice complete with onion bhaji,  
mini garlic naan, mango chutney & mint yogurt dips

14.50

Contains: Eggs, Gluten, Milk, Mustard

#### Ultimate Vegetable Curry

Delicious roasted courgettes and cauliflower, sweet  
potato and chickpeas with onions and peppers in a  
mildly spiced tomato based sauce on coriander rice  
served with onion bhaji's and mango chutney

14.00

Contains: Gluten, Mustard

## HEADLINERS

### Battered Halloumi

Halloumi coated in a lemon and coriander batter, crushed peas, triple cooked chips, homemade tartare sauce and lemon wedge

12.50

Contains: Eggs, Gluten, Milk, Sulphur Dioxide

### Mediterranean Cannelloni

Pasta filled with roasted vegetables in a rich tomato ragu topped with a smooth béchamel sauce and cheese, garlic puccia bread

13.00

Contains: Celery, Dairy, Gluten, Soybeans, Sulphur Dioxide

### Signature Fish & Chips

MSC sustainable haddock fillet in a crispy beer batter with triple cooked chips, crushed peas, tartare sauce and lemon wedge

14.50

Contains: Eggs, Fish, Gluten, Sulphur Dioxide

## SHOWSTOPPER of the month

*Please welcome to the stage,  
a dish that's been crafted to  
serenade your senses:*

### Vegetable Thai Noodles

Asian inspired stir fry of soy infused vegetables and bean shoots with a hint of heat, served with freshly blanched rice noodles, toasted cashew nuts and coriander

11.50

Contains: Nuts, Soybeans

Add chicken for just 3.00

## ALL STAR BURGERS

### BBQ Brisket Burger

Braised beef cooked to perfection in a deep southern BBQ sauce topped with melting cheese, pickled pink onions and baby watercress in a pretzel bun with seasoned skin on fries and coleslaw

12.50

Contains: Dairy, Eggs, Gluten, Milk

### Hot'n'Kickin' Chicken Burger

Buttermilk chicken fillet with cheese and bacon smothered in a flamin' sauce, shredded baby gem in a toasted bun, seasoned skin on fries and coleslaw

13.50

Contains: Eggs, Gluten, Milk

## SUPPORTING CAST

### Garlic Puccia Bread

4.00

Contains: Gluten, Milk, Soybeans

### Onion Rings

3.50

Contains: Gluten

### Chilli Potato Wedges

3.50

Contains: Gluten, Milk

### Mozzarella Bites

4.00

Contains: Gluten, Milk, Soybeans

## GRAND FINALE

### Apple Tart Tatin

Braeburn apples coated in a toffee sauce on a pastry base finished with vanilla ice cream 6.00

Contains: Eggs, Gluten, Milk, Soybeans

### Marshfield Ice Creams

Selection of classic flavours with your choice of sauce, wafer curl 5.50

Please ask your server for current range and full allergen list

### Black Forest Cake

Kirsch infused chocolate sponge with a cherry sauce and Chantilly cream filling 7.50

Contains: Eggs, Milk

### Caramelised Biscuit Cheesecake

Delicious biscuit based dessert suitable for vegans, topped with fruits of the forest compote 7.50

Contains: Gluten, Soybeans

### Warm Sweet Waffles

A real favourite with salted caramel ice cream, toffee sauce and a dusting of icing sugar 6.50

Contains: Eggs, Gluten, Milk, Soybeans

**Please order your drinks and desserts for the interval  
where your table will be waiting**