

COVERED DINING £32.50



Available before matinee and evening performancest, this is the perfect way to relax and enjoy your Open Air Theatre experience. Situated on a terrace overlooking the main bar, you have a reserved table, with waiter service, exclusively throughout your visit. Please arrive when gates open, 90 minutes before the performance.

PRE-SHOW

Accompanied by artisan bread and butter, enjoy an individual, Chef's choice amuse-bouche whilst making your food choices (V)

Coq au Vin served with Wholemeal and Wild Rice

or

Cornish 'Catch of the Day' Fish Pie topped with a Potato Gratin

or

Baked Celeriac with Cheese Curds, Hazelnut and Sorrel (V)

or

Vegan Mac 'n' Cheese with Garlic Bread (Vg)

AT THE INTERVAL

Served with either tea, coffee or hot chocolate

Cambridge Burnt Cream with a Tuile garnish

or

Strawberry and Orange Soup with a Citrus Cream (Vg)

or

Trio of Mini Desserts

Cambridge Burnt Cream, Strawberry and Orange Soup, Open Air Brownie

or

Chef's Choice Cheese Plate with Gluten Free Biscuits and Fruit Jelly (GF)

A selection of side dishes will be available to purchase on the evening

in association with Saracens

OUR TOWN | 16 MAY - 08 JUNE

#OurTown #OAT2019

* some exclusions apply. Not available for MOREoutdoor music, comedy and film events.

Due to cooking times, some items may not be available to late arrivals. **Food Allergies and Intolerances:**

Before you pre-order your food and drinks please check allergy information at openairtheatre.com/allergens

If you have any further questions, please contact us at openairtheatre.com/contact

Food may not be taken into the auditorium, and is sold subject to our terms and conditions

→ openairtheatre.com/terms

(V) Vegetarian

(Vg) Vegan

(GF) Gluten Free