

COVERED DINING £32.50



2019 menus will be announced in the spring.

Situated on a terrace overlooking the bar, guests have a reserved table for their exclusive use. With waiter service, enjoy and amuse-bouche whilst you select your menu; your main course is served prior to the performance, with dessert and coffee at the interval. Please arrive when gates open 90 minutes before the performance.

SAMPLE MENU

PRE-SHOW

Accompanied by freshly baked bread and butter, enjoy an individual, Chef's choice amuse-bouche whilst making your food choices ①

Confit Shoulder of Lamb, Poached Plum Tomatoes,
French Beans & Potato Purée

or

Chargrilled Chicken, Avocado, Bacon and Gorgonzola
and Potato Croquettes

or

Mackarel, Tomato and Samphire Salad

or

Goat's Cheese Crotin with Marinated Chargrilled
Vegetables ①

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

AT THE INTERVAL

Served with either tea, coffee or hot chocolate

Soaked Savarin with Scottish Raspberries

or

Chilled Rice Pudding and Strawberries

or

Trio of Mini Desserts

Soaked Savarin, Rice Pudding, Open Air Brownie

or

Chef's Choice Cheese Plate
with Biscuits and Fruit Jelly ①

** 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, which will be available when menus are confirmed in the spring.

All food is sold subject to our terms and conditions [openairtheatre.com/terms](https://www.openairtheatre.com/terms)

① Vegetarian ② Gluten Free



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