

COVERED DINING 101 DALMATIANS



All products are made and stored in an environment that contains peanuts and other nut products. Many of our dishes that contain allergens can be offered with replacement products e.g. gluten free bread rolls with prior notice. If you have any questions, please contact us at openairtheatre.com/contact

All information correct at November 2019. Items and ingredients are subject to availability and may change. Changes will be published locally at the theatre and, where possible, in advance on our website. Please check for any changes with a member of staff prior to consumption.

MENU OPTIONS	CRUSTACEANS	CELERY	DAIRY	EGGS	FISH	GLUTEN	LUPIN	MOLLUSCS	MUSTARD	NUTS	PEANUTS	SOYA	SULPHUR DIOXIDE	SESAME SEEDS
Vegetable Jubilee amuse-bouche (V)									✓					✓
Artisan Breads with Butter (V)			✓			✓								✓
Slow-cooked Chicken and Pomegranate Pie (GF)		✓	✓							✓				
Confit Salmon with crushed Potatoes and Horseradish			✓	✓	✓				✓					
Parmesan and Wild Garlic Tart with Ruby Chard and Avocado (V)			✓	✓		✓			✓				✓	
Vegan Fish and Chips with Mushy Peas (Vg)						✓							✓	
Cherry Bakewell and Frangipane Tart			✓	✓	✓					✓				
Elderflower Panna Cotta with poached Rhubarb (Vg)														
Trio of Mini Desserts Cherry Bakewell and Frangipane Tart, Elderflower Panna Cotta with Poached Rhubarb, Open Air Brownie			✓	✓	✓					✓		✓		
Chef's Choice Cheese Plate with Gluten Free Biscuits and Fruit Jelly (GF)			✓											
Chunky, Triple Cooked Chips (V)														
Sweet Potato Mash (V)			✓											
Mango Salad with Sesame (V)										✓				✓

(V) Vegetarian (Vg) Vegan (GF) Gluten Free