

# COVERED DINING £35



Available before matinee and evening performances\*, 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 an artisan bread selection, enjoy an individual, Chef's choice amuse-bouche whilst making your food choices (V)

Slow-cooked Chicken and Pomegranate Pie (GF)

or

Confit Salmon with crushed Potatoes and Horseradish

or

Parmesan and Wild Garlic Tart with Ruby Chard and Avocado (V)

or

Vegan Fish and Chips with Mushy Peas (Vg)

## AT THE INTERVAL

**Served with either tea, coffee or hot chocolate**

Cherry Bakewell and Frangipane Tart

or

Elderflower Panna Cotta with poached Rhubarb (Vg)

or

Trio of Mini Desserts

*Cherry Bakewell and Frangipane Tart, Elderflower Panna Cotta with Poached Rhubarb, 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*

**101 DALMATIANS | 15 MAY - 20 JUNE**

#101Dalmatians #OAT2021

*\*some exclusions apply. Not available for MOREoutdoor music, comedy and film events or Dragons and Mythical Beasts. 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](https://openairtheatre.com/allergens) If you have any further questions, please contact us at [openairtheatre.com/contact](https://openairtheatre.com/contact) Food may not be taken into the auditorium, and is sold subject to our terms and conditions → [openairtheatre.com/terms](https://openairtheatre.com/terms)

(V) Vegetarian

(Vg) Vegan

(GF) Gluten Free