

Covered Dining: SAMPLE MENU

Starter | Main | Dessert | Hot Drink

Bread basket V

Selection of crusty bread rolls & wild garlic butter. Gluten free option available.

STARTER

Crushed avocado & cherry tomato bruschetta V
Gluten free option available

MAIN COURSE

Grilled chicken in spicy tomato & red pepper sauce with Jollof rice & coleslaw
Creamy fish & leek pie topped with cheesy mash potato
Roasted vegetable & chickpea salad with tahini dressing, feta & walnuts V
Vegan Thai green tofu & vegetable curry served with basmati rice Vg

SIDE DISHES

Crushed herby new potatoes Vg
Cajun Fries Vg
Roasted tandoori cauliflower Vg

INTERVAL MENU

Enjoy your dessert and a hot drink during the interval

DESSERTS

Strawberry Victoria sponge V
Triple berry crumble & whipped cream V GF
Vegan blood orange sorbet & berries Vg GF
Honeycomb ice cream & berries Vg GF
Selection of Cheddar, Blue, Brie, and Goat's cheese

TEA SELECTION

English Breakfast, Earl Grey, Jade Tips Green Tea, Peppermint, Lemongrass, Chamomile.

COFFEE SELECTION

French Press Coffee, Decaf French Press Coffee, Hot Chocolate.

ICE CREAM SELECTION (Add On)

Vanilla, Cherries & Cream, Truly Chocolate, Rum & Raisins, Sicilian Lemon, Flat White, Bubblegum.

V Vegetarian Vg Vegan GF Gluten Free

Due to cooking times, some items may not be available to late arrivals.

For a full list of allergens, please go to 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

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