

# 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](http://openairtheatre.com/contact)

All information correct at November 2021. 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
Amuse-bouche (V)														
Artisan bread and butter (V)			✓			✓								✓
Char-grilled chicken, avocado and gorgonzola salad			✓			✓								
Roasted cod with a Champagne and honey sauce, roasted new potatoes and a mixed leaf salad			✓		✓				✓					
Beetroot and red onion tarte tatin with charred feta, roasted new potatoes and a crunchy salad (V)			✓			✓			✓					
Asparagus and hollandaise filo crown with roasted new potatoes and a mixed leaf salad (V)			✓	✓		✓			✓					
Espresso crème caramel (Vg)														
Amalfi lemon tart			✓	✓		✓								
Trio of mini desserts <i>Espresso crème caramel, Amalfi lemon tart &amp; ppen air brownie</i>			✓	✓		✓								
Chef's choice cheese plate with gluten free biscuits and fruit jelly (GF)			✓											
Chunky, triple-cooked chips (GF) (V)														
Rocket and sun blushed tomato salad (V)									✓					
Caramalized chicory leaves (V)														