

# COVERED DINING LA CAGE AUX FOLLES



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](https://openairtheatre.com/contact)

All information correct at October 2022. 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
Chopped caprese salad and bread basket <span>(Vg)</span>														
Cod in aioli sauce served on a vegetable medley		✓		✓	✓									
Coq au vin served with pomme puree and rustic bread		✓	✓			✓								
Leek and mushroom tart served with pomme puree <span>(V)</span>			✓			✓			✓					
Pumpkin and sage tortelloni <span>(Vg)</span>						✓								
Pear and walnut tarte tatin <span>(N) (V)</span>			✓			✓				✓				
Vanilla crème brûlée <span>(Vg)</span>														
French Cheese board														
Trio of mini desserts <i>Pear and walnut tarte tatin, vanilla crème brûlée &amp; homemade ganache brownie</i>														