

Covered Dining:

SAMPLE MENU

Starter | Main | Dessert | Hot Drink

PRE-SHOW MENU

Please ask your server for vegan and gluten-free alternatives if required

Freshly baked bread and butter V

STARTERS

Cheese syllabub tart V

With a hidden center of roasted onion, finished with a whipped herb mascarpone and roasted tomatoes

MAINS

Lamb rump GF

Served with summer vegetable tian, sweet potato puree, basil & buttermilk dressing

Roasted chicken breast GF

Served with pea and coriander arancini, curry spiced cream sauce, vegetable bhaji

Basil-infused savoury bread pudding Vg

Served with caponata, chickpea salsa, rocket salad

SIDE DISHES

Seasonal green vegetables Vg

Roasted carrots and squash Vg

Skin on fries and aioli * Vg

INTERVAL MENU

Enjoy your dessert and a hot drink during the interval

DESSERTS

Rum-infused panna cotta Vg GF

Served with roasted pineapple, finished with coconut glitter

Roasted fruits Vg GF

Served with summer berries, mango sorbet, praline

HOT DRINKS

Freshly made cafetière of coffee and selection of teas

V Vegetarian Vg Vegan GF Gluten Free *Vegan mayonnaise used

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 at openairtheatre.com/terms.

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