

COVERED DINING £35

LEGALLY BLONDE



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 with crushed potatoes (GF) (N)

or

Confit salmon with crushed potatoes and horseradish (GF)

or

Parmesan and wild garlic tart with ruby chard, avocado and crushed potatoes (V)

or

Vegan fish and chips with mushy peas (Vg)

A selection of side dishes will be available to purchase on the evening

AT THE INTERVAL

Served with either tea, coffee or hot chocolate

Cherry frangipane tart (N) (V)

or

Elderflower panna cotta with poached rhubarb (Vg) (GF)

or

Trio of mini desserts (N) (V)

Cherry frangipane tart, elderflower panna cotta and homemade ganache brownie

or

Chef's choice cheese plate with gluten free biscuits and fruit jelly (GF)

(V) Vegetarian

(Vg) Vegan

(GF) Gluten Free

(N) Contains Nuts

LEGALLY BLONDE | 13 MAY - 2 JULY

#LegallyBlonde #OAT2022

in association with Saracens



*Some exclusions apply.

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

Food allergies and intolerances: openairtheatre.com/allergens.

If you have any further questions, please contact us: openairtheatre.com/contact.

Food is sold subject to our terms and conditions: openairtheatre.com/terms.