

COVERED DINING (SAMPLE MENU)



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)

Thai Green Chicken Curry
with Jasmine Rice and Naan

or

Pan-Fried Cod
with Red Pepper Relish

or

Scorched Baby Cauliflower, Soy, Butter and Yuzu Juice (V)
with Green Beans and Shallots

or

Slow Cooked Aubergine (Vg)
with Tamarind, Roasted Onion and White Bean Purée

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

AT THE INTERVAL

Served with either tea, coffee or hot chocolate

Mango Panna Cotta with Strawberries and Coconut (Vg)

or

Tarte Tatin with Rosemary and Toasted Almonds (GF)

or

Trio of Mini Desserts

Mango Panna Cotta with Strawberries and Coconut, Tarte Tatin with Rosemary and Toasted Almonds, Dean's Brownie

or

Chef's Choice Cheese Plate (V)
with Gluten Free Biscuits and Fruit Jelly (GF)

in association with Saracens

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

Food Allergies and Intolerances: Before you pre-order your food and drinks please check allergy information.

Food may not be taken into the auditorium, and is sold subject to our terms and conditions → openairtheatre.com/terms

(V) Vegetarian

(Vg) Vegan

(GF) Gluten Free