

# SAMPLE PRE-THEATRE MENU

## COCKTAILS

### **Cognac Summit £ 11.00**

*Hennessy Fine De Cognac, Lemonade, Cucumber & Ginger*

### **Gin-Mare Basilic £ 11.50**

*Gin Mare, Home Made Basil Syrup, Lime Juice*

### **Virgin Maggiore £ 6.00**

*Orange Juice, Pinapple Juice, Cranberry Juice,  
Lemonade, Grenadine*

### **Clos Maggiore Spritz £ 11.50**

*St. Germain Elderflower Liqueur,  
Becherovka Bitters, Strawberry Purée & Prosecco*

### **Strawberry Bellini £ 10.00**

*Prosecco, Strawberry Purée*

### **Chillin' Panama £ 12.00**

*Rum Abuelo 7 Years, Cointreau,  
Mango & Cayenne Nix&Kix*

## STARTERS

Pumpkin & Pinenut Soup (v)

*Parmesan Cheese Scones*

Hand Rolled Fresh Pasta & Hot Smoked Salmon Casserole

*Mussels, Courgette & Young Spinach*

Confit Gressingham Duck Leg

*Warm Puy Lentil & Hazelnut Vinaigrette Salad*

## MAIN COURSES

Oven Roasted Fillet of USDA Prime Beef - £5 supplement

*Pomme Pureè, Stroganoff Sauce*

King Edward Potato & Walnut Gnocchi (v)

*Celery & Pear, Dolce Gorgonzola Sauce*

Pan Roasted Line Caught Cornish Hake

*Cod Brandade & Saltéed Squid, Parsley Sauce*

## SIDE ORDERS

Triple Cooked Chips £ 4.90

Wilted Spinach £ 5.50

Wild Mushroom Fricassée 'A la Persillade' £ 5.90

Seasonal Green Leaves & Herbs, Truffle Vinaigrette £ 5.50

Truffle Mash Potato £ 6.90

## DESSERTS

Tiramisu

*Chocolate & Almond Biscuit*

Sicilian Pistachio Crème Brûlée

*Tonka Bean Sponge & Vanilla Ice Cream*

Assortment of Homemade Ice Cream

& Fresh Fruit Sorbet

European Artisan Cheeses – £4.90 supplement

*Baked Biscuits & Quince Jelly*

## PRE-THEATRE MENU: MONDAY – THURSDAY 5.00 pm to 6.00 pm

Two courses £27.50pp

Three courses £32.50pp

## FRIDAY / SATURDAY 5.00 pm to 6.00 pm

Two Courses £32.50pp

## SUNDAY 5.00 pm to 10.00 pm

Three courses £34.50pp or three courses plus ½ bottle of pre selected wine £39.50pp

# SAMPLE POST THEATRE PRIX FIXE MENU

## STARTERS

Confit & Chargrilled Sicilian Aubergine with Sweet Peppers & Corsican Ricotta (v)  
*Crispy Seeded Flat Bread & Onion Jam*

Hand Picked Dorset Crab & Smoked Anchovy Mayonnaise  
*Chargrilled Cauliflower*

Confit English Partridge Ballotine & Salmis on Crouton  
*Pickled Pied Bleu Mushrooms & Hazelnut Vinaigrette*

## MAIN COURSES

Pan Roasted Organic Irish Sea Trout  
*Hot Smoked Salmon, Leek & Garden Herb Pancake Lasagna, Mussel & Dill Velouté*

Hand Rolled Pappardella (v)  
*Wild Mushrooms & Reggiano Parmesan, Black Truffle Sauce*

Honey Glazed Breast of Goosnargh Duck & Crispy Duck Leg Pastilla  
*Young Turnips, Sugar Snaps, Ruby Port Sauce*

## SIDE ORDERS

Mushroom Fricassée 'A la Persillade' £5.90  
Vichy Carrots £5.40  
Truffle Mashed Potatoes £6.90

Wilted Spinach £5.50  
Triple Cooked Chips £4.90  
Seasonal Green Leaf Salad £5.50

## DESSERTS

Conference Pear Poached in Tonka Bean Syrup  
*Williamine, Almond and Hazelnut Praliné, Salted Caramel Ice Cream*

English Raspberries & Meringue  
*Light Tarragon Cream, Basil Sorbet*

Assortment of Ice Cream & Fruit Sorbet

**MONDAY – THURSDAY 22.00pm to 23.00pm**

Two courses £27.50pp or two courses plus ½ bottle of pre selected wine £32.50pp  
Three courses £32.50pp or three courses plus ½ bottle of pre selected wine £37.50pp

*Some dishes may not be suitable for dietary requirements, please do advise our knowledgeable team  
A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.*