

SAMPLE PRE – THEATRE MENU

MONDAY – THURSDAY 5 pm to 6 pm

Two courses £25 Three courses £29 Including a Glass of Bubbles

STARTER

Roasted Pumpkin & Pinenut Soup (V)
Caramelised Roscoff Onion & Truffle Pissaladière

Red Leg Partridge & Norfolk Pheasant Mosaic
Braeburn Apple Marmalade & Pickled Grape, Hazelnut Bread

Home Made Cured Beetroot & Scottish Salmon Gravdlax
Horseradish Cream, Toasted Soda Bread & Pecan Nuts

Salt Baked New Season Celeriac & Free Range Poached Hen's Egg (V)
Poached William Pear in Mulled Wine

MAIN COURSES

Pan Roasted Windsor Royal Park Venison Fillet & Shoulder Parmentier
Roasted Salsifis & Braised Savoy Cabbage, Venison & Bitter Chocolate Sauce

Poached Fillet of Wild Scottish Halibut
Leek Fondue & Crushed Ratte Potatoes, Noilly Prat & Fish Velouté

Wild Mushroom & Parmesan Risotto (V)
Grated Autumn Truffle, Cep Cappuccino

Piémontais Potato Gnocchi, Walnut Pesto & Gorgonzola Dolce (V)
Butternut Squash Purée, Truffle Sauce

DESSERT

Freshly Baked Pink Lady Apple "Tart Tatin"
Toffee Sauce, Salted Caramel Ice Cream

Conférence Pear & Quince Crumble
Cinnamon Ice Cream

Oven Roasted and Caramelised Victoria Pineapple (VG)
Peanut Sablé, Jamaican Coconut Sorbet

Assortment of Ice Cream & Fruit Sorbet (VG)

European Artisan Cheeses - £7 supplement
Baked Biscuits & Quince Jelly

*V=Vegetarian (or can be done) VG=Can be done Vegan
Menus might be subject to changes due to seasonality and produce availability
Please speak to a member of staff before ordering if you have any allergies or intolerances.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs and unpasteurised cheese
may increase your risk of foodborne illness.
A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.*